

# Indian-Spiced Creamy Kale with Rutabaga

Yield: 5 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/kale-coconut-curry-recipe-indian>

## Ingredients:

- 3 heads kale Lacinado, or other kale or greens, stems removed, save for juicing
- 1 red onion thinly sliced
- 1 leek thinly sliced
- 6 garlic cloves minced
- 1 tablespoon ginger minced
- 1 rutabaga medium, peeled and diced into 1-2 inch pieces
- 1 coconut recipe of, /cashew cream, see recipe below
- 2 teaspoons turmeric dried, 1 Tbsp if using fresh
- 1 teaspoon cumin ground
- 1 teaspoon coriander seed ground
- 1 teaspoon Garam Masala
- 1/2 bunch cilantro chopped
- lemon juice
- 1 tablespoon extra virgin coconut oil
- black pepper A couple of grinds of, for better turmeric absorption
- salt Sea, weed, to taste
- 1/2 cup cashews soaked for 12 hours, rinsed and drained
- 1/2 cup shredded coconut soaked for a few hours if your blender is just ok
- 1 cup water