

## COOKING UP THE MAGIC

## PEANUT STEW



## INGREDIENTS

Serves 4-6

## SPICED PEANUTS:

- 1 cup shelled raw peanuts
- 1 teaspoon smoked paprika
- 1/4 teaspoon ground cayenne pepper
- 1/2 teaspoon coarse salt

## PEANUT STEW:

- 1/4 cup canola oil
- 1/2 cup diced yellow onion
- 1 tablespoon chopped garlic
- 1 tablespoon chopped fresh ginger
- 1 large sweet potato, peeled and diced
- 1 medium white potato, peeled and diced
- 2 teaspoons salt, plus more, to taste
- 1/4 teaspoon black pepper
- 1/4 cup tomato paste
- 6 cups vegetable stock
- 3 cups tightly packed chopped mustard greens
- 1/4 cup ground chili paste
- 2 cups peanut butter, divided
- 1/2 cup diced tomatoes
- 2 tablespoons freshly chopped cilantro

## RICE:

- 1 1/2 cups jasmine rice
- 2 cups water
- 1 teaspoon coarse salt, plus more, to taste
- 1 tablespoon canola oil

## TOPPING:

- Spiced peanuts
- 1/4 cup sliced green onions

## DIRECTIONS

## FOR SPICED PEANUTS:

Preheat oven to 300°F.

Spread peanuts on baking sheet and bake for 8-10 minutes, until oil begins to release from peanuts.

Combine smoked paprika, ground cayenne, and coarse salt together in a small bowl. Add warm peanuts and stir until coated in spices.

Cool to room temperature. Store in airtight container up to 1 week.

## FOR PEANUT STEW:

Heat canola oil in a large pot over medium heat for 5 minutes, until hot. Add onion, garlic, and ginger, and sauté for 5 minutes. Stir in diced sweet and white potatoes and sauté for 5 minutes.

Stir in salt, pepper, and tomato paste and cook, stirring constantly, for 2 minutes. Pour in vegetable stock. Increase heat to high and bring to a boil. Reduce heat to medium and add mustard greens, ground chili paste, and 1 cup of peanut butter. Reduce heat to low and simmer for 20 minutes, until sweet potatoes are tender.

Add remaining cup of peanut butter, diced tomatoes, and cilantro. Stir until peanut butter is fully incorporated. Season with additional salt, to taste.

Keep warm until ready to serve.

## FOR RICE:

Place rice in mesh strainer and rinse with cold water until water runs clear.

Combine rice, water, coarse salt, and canola oil in a medium saucepan. Bring water to a boil, cover, and reduce to simmer.

Simmer for 20-25 minutes, until water is absorbed and rice is tender.

Season with additional salt, to taste. Keep warm until ready to serve.

## TO SERVE:

Evenly divide white rice among bowls. Top with peanut stew. Garnish with spiced peanuts and sliced green onions.