Cashew Vegetable Korma

Ingredients
1 cup roasted, salted cashews, plus additional for garnish
1 can coconut milk (14 or 15 ounces--shake the can well before opening)
2 cloves garlic, peeled
2 teaspoons ginger paste
1 fresh jalapeno, seeded and stemmed
1 to 2 tablespoons curry powder (there are several out there, but Penzy's Maharaja blend is an option)
1 teaspoon ground turmeric
1 tablespoon olive oil
1 small, white onion, peeled and sliced
Several cups of vegetables of your choice (I used one small cauliflower, 8 ounces sliced mushrooms, two medium carrots, and two cups of green beans)
water, as needed
salt, to taste

Directions
1. In a small mixing bowl, stir the cup of cashews into the coconut milk and let them soak for an hour.
2. Pour the coconut milk and cashews into a blender. Add the garlic, ginger, jalapeno, curry powder, and turmeric. Blend until the mixture is smooth.
3. In a large pot with a lid, heat the olive oil over medium-high heat. Add the sliced onion and cook until it is soft, but not browned. Add the remaining vegetables to the pot and pour the coconut milk mixture over the top. Add two cups of water and about a half teaspoon of salt.
4. Cover the pot, and bring to a low boil. Reduce heat to medium and let it simmer for 15-20 minutes, stirring occasionally to be sure the sauce doesn't burn. Add more water if the sauce is too thick. When the vegetables are tender, taste and adjust seasonings as needed. Serve the korma hot, sprinkled with some additional cashews.

Recipe adapted by Leigh Wagner from SeasonalandSavory.com