

Smoky Kale and Chickpeas with Miso Peanut Drizzle

Gluten-Free . In A Hurry

So quick and easy, this flavor-packed, smoky stir-fry is great served alone. It's also a perfect match with roasted sweet potatoes to make for a colorful complete meal. Or try it with the potatoes from Harissa Citrus Veggies (page 115). While definitely good for you, this dish is quite a treat too.

Yield: 3 to 4 servings, 1 cup (235 ml) drizzle

For the Drizzle

1/3 cup (85 g) natural peanut butter
1 tbsp (18 g) red miso, more if needed
Juice from 1 lemon (2 tbsp [30 ml])
2 tsp (10 ml) toasted sesame oil
2 tsp (13 g) agave nectar or brown rice syrup
2 ½ tbsp (15 g) chopped scallions
1 clove garlic, minced
1 tbsp (15 ml) brown rice vinegar or seasoned rice vinegar
1/3 cup (80 ml) water, more if needed



For the Kale and 'Peas

2 tsp (10 ml) sesame oil
1 small red onion, chopped
1 ½ cups (256 g) cooked chickpeas
2 large cloves garlic, minced (to taste)
½ tsp smoked sea salt
½ tsp smoked paprika
¼ tsp chipotle powder
1 large bunch kale (about 14 oz [397 g]), ribs removed, washed and chopped

To make the drizzle, place the peanut butter, miso, lemon juice, sesame oil, agave, scallions, garlic, vinegar and water in a blender. Blend until perfectly smooth. Adjust the miso to taste, and add more water if needed to get a thick yet pourable dressing. Set aside while preparing the rest of the dish. I like to use a squeeze bottle to serve the drizzle; it makes for a prettier presentation.

To make the kale and 'peas, place the sesame oil, onion, chickpeas, garlic, salt, paprika and chipotle powder in a large skillet. Heat on medium-high and stir-fry until the onion is golden brown and fragrant, about 4 minutes. Be sure to stir frequently to prevent scorching. Add the kale and cook until wilted, about 2 minutes. Serve with potatoes on the side, and drizzle peanut sauce on top. If there are sauce leftovers, store them in an airtight container in the refrigerator. It tastes great on tofu bowls, baked potatoes and roasted vegetables.

Recipe from the cookbook, *Bold Flavored Vegan Cooking* by Celine Steen, as seen at <https://www.beautifulingredient.com/smoky-kale-and-chickpeas-by-celine-steen>