



# Potato and Pea Curry



## Ingredients -

- 1 vegetable stock cube
- 600 g new potatoes
- 100 g frozen peas
- 1 onion
- 1 green chilli
- 3 garlic cloves
- 1 small piece of ginger
- 300 ml water
- 200 ml passata
- 1 teaspoon ground chilli powder
- 1 teaspoon turmeric
- 1 teaspoon cumin
- 1 bay leaf
- 2 teaspoons sunflower oil
- Pinch of coriander

Serve with 200g basmati rice

## Method –

Boil the potatoes until just soft then add to a frying pan to fry in half the oil for 5 minutes until golden.

Heat the remaining oil then add the onions and cook for 10 minutes until golden. Then add the chopped ginger and garlic.

Add the spices and bay leaf then cook for 1 minute. Add the passata, water, stock, chilli and fried potatoes. Simmer for 10 minutes then add the peas and chopped coriander. Serve with rice.