


## CAULIFLOWER, PEA & POTATO CURRY



 Serves 4 -6 as a side dish

 Prep Time 15 minutes

 Cook Time 25-30 minutes



### INGREDIENTS

- 1 small onion, chopped
- 1 clove garlic, crushed
- 1 tsp minced ginger
- ½ red chilli, deseeded and finely chopped (optional)
- 2 tsp Gregg's Ground Curry Powder
- 400g can Wattie's Indian Style Tomatoes
- 400g potatoes, waxy\*, cut into 1cm cubes

### METHOD

1. Heat a dash of oil in a medium sized saucepan. Add onion and cook over a medium to low heat until softened. Add the garlic, ginger, red chilli and **Gregg's Curry Powder**. Stir and cook a further minute.
2. Pour over **Wattie's Indian Style Tomatoes** and add the potatoes. Bring sauce to the boil. Reduce heat to a simmer and cook

- 3 cups (300g) **Wattie's frozen Cauliflower**
- ½ cup **Wattie's frozen Baby Peas**
- Unsweetened natural yoghurt
- Freshly chopped coriander to garnish

uncovered for 20 minutes. If the sauce reduces too much during this time cover saucepan with a lid. Add **Wattie's frozen Cauliflower** and **Wattie's Baby Peas**. Continue cooking for a further 5-10 minutes until vegetables are tender and sauce is thick. Serve as a side dish with a dollop of natural unsweetened yoghurt, garnished with freshly chopped coriander.

## TIPS

- \* Waxy potatoes hold their shape when cooked this way. Examples are Nadine, Draga and Perlas.

## SWITCH IT UP

- To make this a main meal add a can of drained **Wattie's Chickpeas in Springwater** with the potatoes. It will be necessary to add an extra can of **Wattie's Indian Style Tomatoes**.