



Potato and Pea Curry

Cheat on Meat with this hearty Potato and Pea Curry, perfect as a veggie alternative.

| Cooking time | Difficulty | Prep time | Serves | Key |
|--------------|------------|-----------|----------|-----|
| 45 mins | EASY | 10 mins | 4 people | |

Ingredients

1 Knorr Vegetable Stock Pot
600g new potatoes
1 onion
3 garlic cloves
1 small piece of ginger
100g frozen peas
1 green chilli
2 tsp sunflower oil
1 bay leaf



1 tsp ground chilli powder
1 tsp turmeric
1 tsp cumin
200ml passata
300ml water
1 handful of coriander

Cook

1. Boil the potatoes until just soft then add to a frying pan to fry in half the oil for 5 minutes until golden.
2. Heat the remaining oil then add the onions and cook for 10 minutes until golden. Then add the chopped ginger and garlic.
3. Add the spices and bay leaf and cook for 1 minute. Add the passata, water, Knorr Vegetable Stock Pot, chilli and fried potatoes.
4. Simmer for 10 minutes then add the peas and chopped coriander.