

Vegetable Korma (Vegetarian)

Ingredients

- 1 portion mixed vegetables
- ½ onion, finely diced
- 1 green chilli, finely diced
- ½ tsp Thornleigh Curry Spice Mix
- ½ cup tomato purée
- 125ml coconut cream
- 1 tbsp cooking oil
- Salt to taste
- Fresh parsley for garnish

Instructions:

1. Heat the oil in a saucepan.
2. Sauté the onions and chilli until soft.
3. Add the spice mix and cook for 30 seconds.
4. Stir in the tomato purée and cook until it forms a rich sauce.
5. Add the vegetables and cook for 2 minutes.
6. Season with salt.
7. Pour in the coconut cream and simmer until slightly thickened.
8. Garnish with parsley.
9. Serve with rice, naan or roti.

Best Paired with Thornleigh Sauvignon Blanc