



Cape Malay Curry

Cape Malay Vegetable Curry – Serves 4

1. Chop 2 red peppers, 1 aubergine and 1 courgette into medium sized chunks and dice 2 medium potatoes into slightly smaller chunks.
2. Starting with the potatoes, heat the vegetables in a little olive oil until just soft and pour Big 5 Cape Malay Curry Sauce over the vegetables and simmer until cooked, approx. 35 minutes.
3. Serve with rice, a side of freshly chopped tomatoes & red onion,

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