



Durban Curry

Durban Vegetable Curry - Serves 4

1. Prepare two diced and peeled, 250g of peas, 375g of green beans and 2 diced carrots
2. Add the Durban Curry Sauce to a pan and let it come to the boil. Add all the vegetables and let simmer for about 30 minutes with the lid on (add little water so the sauce doesn't get too thick). Serve with rice and a side of freshly chopped tomatoes and red onion, drizzled with a little olive oil and add some fresh coriander to finish off the presentation.

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