



Aubergine, Chickpeas & Paneer Balti Curry

Serves 4

INGREDIENTS

1 onion diced
1 aubergine cubed
240g tinned chickpeas, drained
240g paneer cubed
100g green beans halved
400ml coconut milk
3 tbs **Karimix Balti Curry paste**
2 tps **Karimix Vegetable stock concentrate**
6 tbs vegetable oil
1 tbs tomato puree
Salt to taste

METHOD

1. Coat cubed aubergine with 2 tablespoonfuls of oil and grill till brown.
2. Heat up rest of oil in a saucepan. Add onions and fry till brown then add cubed paneer and chickpeas. Fry till brown.
3. Add beans and **Karimix Balti Curry paste** and stir well for about 10 minutes over a medium heat.
4. Add coconut cream, **Karimix Vegetable stock** and tomato puree. Stir well and bring to a boil.
5. Add browned aubergine. Stir well and simmer for 15 minutes. Add salt to taste.
6. Serve with rice with other curry dishes.