



Vegetable Balti Curry

Serves 4

INGREDIENTS

60g **Karimix Balti Curry Paste**
½ onion sliced
1 carrot cut into strips
50g fine beans
50g baby corn sliced into halves
60g new potatoes
100g white cabbage
50g peas
200ml coconut milk
2 tbl vegetable oil
2 tps soy sauce
Salt and pepper to taste

METHOD

1. Heat oil in a saucepan until hot.
2. Add onions and **Karimix Balti Curry Paste** and fry for 10 minutes
3. Add baby corn, new potatoes, fine beans and carrots. Stir well.
4. Add coconut milk. Stir well and bring to a boil.
5. Add cabbage and peas. Stir well and bring to a boil.
6. Add soy sauce, salt and pepper to taste.
7. Simmer for 20 minutes or until potatoes are cooked.
8. Serve with rice and other meat curry dishes.