Creamy Veggie Curry

#3

WHAT YOU'LL NEED

-Serves 4-

- 2 tbsp Belicious masala
- 3 tbsp oil
- 4 cloves of garlic, crushed
- 1 onion, chopped
- 4-5 potatoes, diced
- 2 green peppers, chopped
- 2 tbsp butter
- 500g broccoli & cauliflower mix
- 1 can(400g) diced tomatoes
- 300g frozen peas
- 1 tsp sugar
- 400 ml milk
- 2 tbsp flour

Instructions

1. Sauté onion and garlic cloves with oil on medium heat until soft
2. Add potato and pepper, braise for 3 min
3. Add Belicious masala, stir until blended
4. Add a little water, let it cook on medium heat for 10 min or until potatoes are almost done
5. Add cauliflower and broccoli mix, can of tomatoes, peas and sugar
6. Add a little water and let it cook for 10 min on medium heat or until veggies are cooked, stirring when needed
7. In a container, combine milk and flour until flour is dissolved
8. Pour into the pot, stirring continuously, bring to boil, keep stirring until sauce starts to thicken
9. Add 2 tbsp butter, stir until melted and blended in

Best served with fluffy Jasmine rice...

Creamy Delight!

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