Summer veg curry

Recipe Source: Iona Ruscitto

Equipment: | Ingredients:
---|---
1 large onion | 2-3Tbsp oil
2 medium eggplants | 1 cup stock
1 medium zucchini | 2Tbsp corn flour
6 stalks celery | 1 can coconut milk
4 medium tomatoes | 2 large potatoes
2 green capsicum | 4 cloves garlic
4 medium tomatoes | 3-4tsp curry powder
2 large potatoes | 2tsp cumin
1 green capsicum | 1 tsp turmeric
4 cloves garlic | 1 can chickpeas

What to do:
1. Peel and dice the onion and set aside.
2. Peel and finely dice the garlic.
3. Cut all the rest of the vegetables into a medium dice keeping them separate.
4. Heat the oil in a large heavy based pan and sauté the onion until just changing colour.
5. Add the garlic, curry powder, cumin and turmeric to the onions and cook for at least a minute or the spices are really fragrant.
6. Add all the other vegetables one at a time stirring as you go so that they are all well coated with the spice mix.
7. Add the stock, chickpeas and coconut milk and stir through.
8. Place on the lid and cook for 20-30 minutes or the vegetables are tender.
9. Serve with rice and side dishes as you wish.