

# Cauliflower curry



Go veggie tonight with this lightly spiced curry.



## Ingredients

2 onions , finely chopped  
oil  
1cm ginger , grated  
2 tbsp curry paste (use more if you like it hot)  
400g tin coconut milk  
400g tin chopped tomatoes  
1 head cauliflower , broken into pieces  
2 potatoes , peeled and cut into chunks  
1 lemon , juiced  
200g bag spinach

## Method

Fry the onions in a little oil until they start to soften, add the ginger and curry paste and fry until fragrant.

Add the coconut milk, tomatoes, cauliflower and potatoes and bring to a simmer.

Cook for 20-30 minutes or until the potato is cooked, then season with salt. Stir in the lemon juice and spinach and leave for 2 minutes with a lid on, but off the heat.

Season and serve with naan bread and basmati rice.

Enjoy!