

KaterVeg! Vegan and Gluten-free Keema Masala

Serves approx. 10

Ingredients:

1kg KaterVeg! Vegan mince
2 Onions, large
2cm Ginger
4 Cloves garlic
1 Green chilli
1 Red pepper
75ml Olive oil
2 tbsp Garam masala
1 tbsp Tomato paste
400ml Vegetable Stock
300g New potatoes, boiled and halved
1 Cup Frozen peas
1 Lime, juiced
50g Fresh coriander
Salt and Pepper to taste



1kg Basmati rice
10 Vegan and gluten free naan breads

Method:

1. Dice the onions, ginger, garlic, chilli and red pepper.
2. In a large saucepan heat the olive oil, add the diced vegetables and cook until caramelised.
3. Add the garam masala, tomato paste and a splash of water, stir to form a paste and cook out for 2-3 minutes.
4. Add the vegan mince to the pan followed by the vegetable stock and bring to a simmer.
5. Add the cooked new potatoes and cook out for 5 minutes.
6. Add the frozen peas, adjust the seasoning with salt and pepper.
7. Finish the curry with the lime juice and freshly chopped coriander.
8. Serve with the rice and naan breads as required.