

Mixed Vegetable Curry

Ingredients:

- 1 tablespoon vegetable oil
- 1 large brown onion, diced
- 1 garlic clove, finely chopped
- 5 tomatillos (tomato)
- 1 eggplant, thickly chopped 2cm
- 1 apple, diced
- 2 corn cobs, kernels removed
- 1/4 teaspoon curry powder
- 1/4 teaspoon ground turmeric
- 1 teaspoon garam masala



Method:

1. Heat oil in a large saucepan over medium heat.
2. Add onion. Cook, stirring occasionally until softened.
3. Add eggplant and apple. Cook for 1 minute.
4. Add garlic, curry, tumeric and garam masala. Cook, stirring, for 2 minutes.
5. Add tomato, corn and 1 cup cold water to vegetables. Bring to a simmer.
6. Reduce heat to low. Simmer, covered, for 20 minutes.
7. Remove lid. Simmer for 15 minutes or until vegetables are tender.