

Green peas and sweet potatoes curry

Recette pour 4 personnes

Description A 100% vegetarian indian dish

Ingrédients

For the curry

- 1 Unit(s) Sweet potatoes
- 2 Unit(s) Italian tomatoes
- 1 Unit(s) Onion
- 2 Clove(s) Garlic
- 15 Ml Fresh ginger
- 0.25 Bunch(es) Fresh cilantro
- 5 Ml Garam masala
- 2.50 Ml Ground coriander
- 2.50 Ml Curcuma
- 2 Pinch(es) Espelette pepper
- 160 Gr Basmati rice
- 150 Gr Frozen green peas

- Salt and pepper

Préparations

Temps de préparation **45.00 mins**

For the preparations

Peel and cut the potatoes in small cubes. Dice the tomatoes. Peel and dice the onions. Chop the garlic and the cilantro.

For the curry

In a big pot of salty boiling water, cook the rice for twenty minutes, strain it, add some olive oil and keep it warm on a bain marie. In a hot pan with olive oil, sweat the onion. Add the ginger, the garlic, the spices and cook it for 5 more minutes. Add the sweet potatoes, the tomatoes and 200 ml of water, cook on medium heat, stir it a couple times and add some water if necessary. As soon as the potatoes are cooked, add the peas and cook it 5 more minutes, fix the seasoning, spread the cilantro on the top and serve with the basmati rice.

Bon appétit!