

Beef & Sweet Potato Curry



Ingredients

- 2 tbsp oil
- 2 onions, thinly sliced
- 4 tbsp garlic granules
 - 2 tsp ginger
 - 1 tsp chilli flakes
- 2 tbsp curry powder
- 2 tbsp tomato puree
- 1 sweet potato, chopped into chunks
 - 1 pepper, sliced
 - 1 large potato, diced
 - 1 tin coconut milk
- 1 tin chopped tomatoes
- 300g leftover beef, diced
 - 1 tbsp lemon juice
 - 2 tbsp coriander
- Cooked rice to serve

Methods

1. Heat oil in a large pan and fry onions over a medium heat for 5 minutes.
2. Add garlic, ginger, curry powder and chilli flakes and cook for 1 minute.
3. Add tomato puree, stir to combine and then add the vegetables, coconut milk and tinned tomatoes.
 4. Cover and simmer for 15 minutes.
5. Add the beef and heat through for 5 minutes.
6. Add the lemon juice and coriander and stir through.
 7. Serve with cooked rice.