

Ingredients



- 8 sausages, sliced
- 1 onion, chopped
- 1 pepper, sliced
- 2 garlic cloves, chopped
 - 1 tbsp oil
 - 1 tbsp curry powder
- 500ml chicken stock
 - 1 tsp sugar
- 1 bunch of coriander, chopped
 - 1 tbsp cornflour

Method

- 1.** Heat the oil in a large pan.
- 2.** Add the onion and peppers and fry for 10 minutes.
- 3.** Add the garlic and stir for 2 minutes then empty into a bowl and set aside.
- 4.** Fry the sliced sausages on a medium heat for 10-15 minutes then set aside.
- 5.** Meanwhile mix the curry powder and cornflour together with a drop of boiling water and stir into a smooth paste.
- 6.** Add the hot water to the pan, stir in the paste until it thickens into a sauce.
- 7.** Add the sausages and vegetables and simmer for 5 minutes.
- 8.** Stir in the sugar and coriander.
- 9.** Serve with rice.