

Sausage Curry & Rice

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 tbsp cornflour
- 300g basmati rice

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 hot stock and stir into a smooth paste.
6. Add the stock 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.
9. Serve with rice cooked as per the packet instructions.