VEGAN SWEET POTATO CURRY RECIPE!

WHAT YOU'LL NEED (serves 4)

- 120g split yellow peas
- 1 medium sweet potato (peeled & diced)
- 1 onion (chopped)
- 1 garlic clove (finely chopped)
- 1 tbsp. fresh ginger (finely chopped)
- 1 tsp. curry powder
- 1 tsp. garam masala spice
- 1 litre of vegetable stock
- 100ml coconut milk
- 1 tbsp. extra virgin olive oil

WHAT TO DO WITH ALL THESE INGREDIENTS

1. Heat the oil in a large saucepan and saute the onion, garlic andf ginger for 2-3 minutes until soft and fragrant
2. Add the curry powder and spices and cook for 1 minute then add the stock and split peas, simmer for 15 minutes

3. Add the sweet potato and simmer for a further 15-20 minutes until the peas and potato are tender
4. Stir through the coconut milk and season to taste
5. Garnish with fresh coriander leaves and chilli flakes if desired

Voila and bon apetit