

SINCE 1838
Knorr

Cauliflower Curry



By Sean Gravina

Ingredients

- 2 tbsp Olitalia Olive Oil
- 1 onion, finely chopped
- 2 garlic cloves, thinly sliced
- 5g ginger, finely chopped
- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tsp garam masala
- 1 tsp ground chilli
- 1 tsp ground turmeric
- **500ml Knorr Vegetable Granules**
- 400g canned cherry tomatoes
- 120g butternut cut into dice
- 1 whole cauliflower cut into small pieces
- 60g Greek yoghurt
- Lime zest
- Fresh coriander

Method

- 1** Heat olive oil in a saucepan over medium heat, sauté onion and garlic and stir until tender.
- 2** Add ginger, cook until fragrant, add spices, except garam masala and stir until just cooked.
- 3** Add Knorr stock, tomato and butternut, cover and simmer until the butternut is just cooked.
- 4** Add cauliflower, cover and simmer until cooked (6–7 min). Stir in garam masala and yoghurt, add fresh coriander and serve hot with spiced yogurt.

