



Thai Potato Curry

Servings: 5

Prep Time: 10min

Cook Time: 20min

Ingredients

- 2 medium onions, thinly sliced
- 30ml hot curry powder
- 2 green chillies, seeded and finely chopped
- 1 can coconut milk
- 15ml white sugar
- 1 kg baby potatoes, rinsed and halved - DO NOT PEEL
- 20ml lemon juice
- 6 spring onions, chopped with some of the green tops
- 1 bunch fresh dhanian, chopped
- salt to taste
- 60ml salted cocktail peanuts, chopped (optional)

Directions

1. Gently fry the onion slices in heated oil.
2. Stir in the curry powder and chilli and cook lightly. Pour on the coconut milk and sugar and bring to the boil.
3. Add in the potatoes, cover and simmer for 20 minutes, stirring occasionally.
4. Stir in the lemon juice, spring onions and dhanian, and set aside off the heat with the pot lid on for 5 minutes for the flavours to infuse.
5. Sprinkle the peanuts on top, and serve with freshly cooked fluffy white rice.