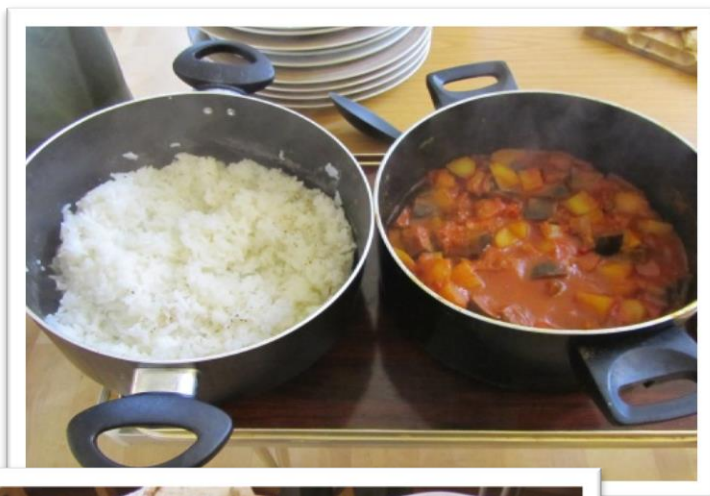


# PEOPLE'S KITCHEN

## Aubergine Curry Recipe



### Ingredients:

- 1 x tsp mustard seeds
- 1x tbsp. vegetable oil
- 2 x aubergines cut into cubes
- 1 x tsp turmeric powder
- 2 x chopped tomatoes
- 1 x red chilli chopped finely
- 1/2 tsp chilli powder
- 2tsp Garam Masala
- 2tsp Ground Coriander
- 1 x tin tomatoes
- 1lb potatoes peeled and chopped
- 2tsp ginger and garlic paste
- Water
- Salt and pepper



### Method

- Fry mustard seeds in oil until popping.
- Add aubergines and cook on a low heat for 5-10 minutes.
- Add the rest of the ingredients and a touch of water. Bring to the boil.
- Simmer for 20 minutes and season to taste.
- Serve with rice, salad, raita or naan bread.



LOTTERY FUNDED



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