Fruit and Vegetable Curry



Preparation time: 30 min
Difficulty: Medium

Ingredients

- Almond milk: 10.5 oz
- Black cabbage: 0.7 oz
- Broccoli: 0.7 oz
- Carrots: 1.4 oz
- Celery: 0.7 oz
- Chilli pepper: to taste
- Curry: to taste
- Garlic: 1 clove
- Ginger: 0.7 oz
- Mango: 1 oz
- Onion: 1.4 oz
- Parsley: to taste
- Pear: 1 oz

Preparation

Pomì Tomatoes are the perfect match for ANY recipe that calls for tomatoes, even curries! Vine-ripened under the sun and cut into mouth-watering chunks, our Chopped Tomatoes create the creamiest Fruit and Vegetable Curry.

Directions:

1. Coarsely chop up the previously cleaned fruit and vegetables and finely chop the ginger and chilli pepper.

2. Heat a little extra virgin oil in a pan and add the mix of fruits and vegetables.

3. Then add salt, pepper and curry, sauté for 5 minutes and then add the almond milk and Pomì Chopped Tomatoes.

4. Finish cooking on a low flame for 10 minutes.

For this recipe we used:

None 2.8 oz

