



## Vegan Coconut Curry



4 Servings



Prep: 15 mins

Cook: 20 mins

### INGREDIENTS

- 2 **tbsp Belicious Masala**
- 3 **tbsp coconut oil**
- 3 **cloves garlic, crushed**
- 1 **onion, chopped**
- 1 **bunch coriander, chopped**
- 2 **tomatoes, chopped**
- 1 **can (400g) coconut cream**
- 1 **bulb fennel, diced**
- 1 **cup chickpeas, boiled**
- 1 **carrot, cubed**
- 1 **capsicum, diced**
- 1 **head cauliflower, florets separated**
- 1 **small sweet potato, cubed**

### DECORATION/ACCOMPANIMENT

Garlic Naan Bread

### LET'S GET COOKING!

1. Heat coconut oil add garlic and onion and stir for 2 minutes or until brown.
2. Add tomatoes and Belicious Masala, stir for 1 minute.
3. Add the sweet potato and half a cup of water, cook for 10 minutes.
4. Add capsicum, carrot, cauliflower and fennel, simmer for 5 minutes.
5. Add chickpea and coconut cream, simmer for 10 minutes or until done.
6. Stir in the chopped coriander once off the heat.

Enjoy!

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Belicious ingredients

