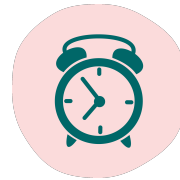
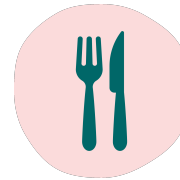




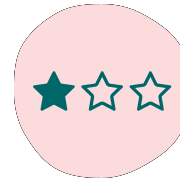
Sharwood's Spicy Potato & Cauliflower Curry



20 mins



Serves 4



Super Simple

Ingredients

- 1 tbsp Vegetable Oil
- 200g Potatoes, Diced
- 200g Cauliflower, Florets
- 1 Jar Sharwood's Jalfrezi Sauce 420g

Method

1. In salted water, simmer the potatoes and cauliflower for 7 – 8 minutes.
2. Drain well then fry in a little oil for a few minutes until browned.
3. Add the sauce and simmer for 2 – 3 minutes.

Please ensure food is cooked through and piping hot throughout before serving.

Swap Tip: Swap cauliflower with peppers or courgette.