



Potato and Pea Curry in Roti Cones

Serves 8 people

Ingredients

- 1 tablespoon oil
- 1 large onion, sliced
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons ground coriander
- 1 teaspoon turmeric
- 1 kg Desiree potato, cut into chunks
- 2 x 400g cans brown lentils, drained and rinsed
- ½ litre vegetable stock, reduced salt
- ½ litre water
- 2 tablespoons tomato paste, no salted salt
- 1 cup frozen peas
- 8 commercial roti

Method

Heat oil in a large saucepan and sauté onion over medium heat until soft. Add spices and sauté for 1 minute.

Stir through potato, lentils, stock and tomato paste. Bring mixture to the boil, reduce heat and simmer for 20–25 minutes with lid off, stirring occasionally, until potato is cooked and liquid reduced.

Fold through peas. Heat through.

Heat fry pan over a high heat then reduce heat and brown roti on both sides. Form roti into cone shapes and fill with curry.

Recipe courtesy of tryfor5.org.au