

Star Recipe

Butternut Squash Curry

(Serves 4)

Ingredients

- 1 stick of celery*
- 2 onions - chopped
- 2 cloves of garlic - grated
- 1 butternut squash - diced
- Thumb-sized piece of fresh ginger – grated
- 1 tbsp Garam Masala powder
- 1 tbsp ground coriander
- 1 tbsp ground turmeric
- 1 tsp ground cumin
- 1 cinnamon stick
- 2 tins of chopped tomatoes
- 1 bunch of fresh coriander – chopped

***Allergen: Celery**

Method

1. On a medium-high heat sauté the onions and the celery.
2. After 3 minutes add the grated ginger and garlic and cook for a further 2 minutes.
3. Add the butternut squash, cinnamon stick and the rest of the spices and cook for a further 2 minutes.
4. Add the chopped tomatoes and leave to simmer for 40 minutes.
5. Remove from the heat and season to taste.
6. Add chopped coriander and serve with rice, naan bread and mango chutney.

Enjoy 😊