



bit spicy

# Madras curry with Mushroom & Peas

We all love a good vegetable curry, especially after the meat feast that is Christmas! But here is a reminder that any veg makes a great curry, so leave the butternut squash and chickpeas for another day and try this version! It helps if, like us, you make sauces in advance and keep some in the freezer for an easy supper or lunch. **serves 4-6**

- 3 tbsp oil
  - 1 carton Madras spice blend (or any other you fancy)
  - 300ml '[secret sauce](#)'
  - 1 tin tomatoes, blended
  - juice half lime
  - 4 medium fresh tomatoes, roughly chopped
  - 500g mushrooms, any variety, sliced
  - 250g frozen peas
  - rice or flatbread to serve
1. Heat 2 tbsp of the oil in a large pan and gently fry the spices until fragrant.
  2. Add the 'secret sauce' and tinned tomatoes and bring to the boil, then simmer for about an hour.
  3. Heat the remaining oil in another pan and gently fry the mushrooms for about 15 minutes. Add to the curry sauce with the fresh tomatoes and cook for about 20 minutes.
  4. Just before serving, squeeze in the lime juice and add the peas and warm through - you want them to taste really fresh!