



## Aubergine and Pea curry

This aubergine curry is a delicious and easy vegan curry using our Cochin blend, but with no coconut!  
serves 4-6

- 1 carton Cochin spice blend
- 2 tbsp oil
- 300ml secret sauce
- 1 tin tomatoes, blended or chopped
- 1 large aubergine, cut into 1 cm pieces, sprinkled with 1 tsp salt and left for half an hour
- 250g potatoes, just cooked and chopped into small pieces
- 250g frozen peas

1. Rinse the aubergine pieces and pat dry.
2. Heat 1 tbsp oil in a pan or wok. Add the aubergine and fry for a few minutes, until soft, then remove.
3. Add the remaining oil and spices, fry for a moment, then add the tin of tomatoes and 'secret sauce'. Bring to the boil and simmer for about 20 minutes.
4. Add the aubergine, potatoes and peas and cook for another ten minutes.
5. Serve with rice or flat breads, and sprinkled with fresh coriander.

### Cook's notes

- You may wish to add some chopped fresh chillies if you enjoy a hot curry!