



Mushroom Bhaji

Mushroom bhaji is a delicious curry, normally served as a side dish but perfect as a vegan main course. Any mushrooms will do - we used chestnut - and add as many fresh chillies as you like. Our Bangladesh blend works really well, as the roughly ground spices help to add texture. Serve with flat bread and/or rice. **serves 4-6**

- 1 carton [Bangladesh spice blend](#)
 - 3 tbsp oil
 - 1 large onion, sliced
 - 500g mushrooms, sliced
 - 300ml '[secret sauce](#)'
 - 1 can tomatoes, chopped or blended
 - fresh chillies to taste, sliced (optional)
1. Fry the spices in 2 tbsp oil until fragrant, then add the 'secret sauce' and tomatoes. Bring to the boil and simmer for at least half an hour.
 2. Heat the remaining oil and gently fry the onion for about 5 minutes, before adding the mushrooms and chillies. Cook for about 10 minutes until everything is soft.
 3. Add the sauce and simmer uncovered for about half an hour. Keep the lid on if you don't want the sauce to reduce as much.
 4. Serve with rice and flatbreads, scattered with fresh coriander.