

Prawn, pea & tomato curry

Ingredients

- 1 tbsp vegetable oil
- 2 onions , halved, each cut into 6 wedges
- 6 ripe tomatoes , each cut into 8 wedges
- large knob of fresh root ginger , chopped
- 6 garlic cloves , roughly chopped
- 3 tbsp curry paste (we used Patak's tikka masala paste)
- 400g shelled raw king prawns
- 250g frozen peas
- small bunch coriander , leaves chopped
- basmati rice or chapatis, to serve



Method

1. Heat the oil in frying pan, then fry the onions over a medium heat until soft and beginning to brown, about 5 mins. Meanwhile, reserve 8 of the tomato wedges, then whizz the remainder in a food processor with the ginger and garlic.
2. Add the curry paste to the pan for 30 secs. Stir through the tomato mix and remaining tomato wedges, then bubble over a high heat for 5 mins, stirring so the sauce doesn't catch. Mix in the prawns and peas; simmer until prawns are pink and cooked through. Scatter with coriander, then serve with rice.