

Leek, Squash, Paneer & Coconut Tray Baked Curry

Serves 4

Prep time: 5 minutes

Cooking time: 50 minutes



Ingredients

2 large British leeks

Half a butternut squash

1 can chickpeas

125g Frozen peas

200g Paneer

3 tbsp Curry powder

1 can Coconut milk

2 tbsp Tomato puree

Method

Preheat oven to 200C (180C fan)

Slice the leeks into 2cm long sections and soak in warm water. Peel and dice the squash. Drain the leeks and place both vegetables into a deep roasting tray. Drizzle with olive oil, season, and roast for 15 minutes

Dice the paneer into bite sized pieces and drain the chickpeas.

Remove the tray from the oven. Add the diced paneer and the drained chickpeas, sprinkle over the curry powder, toss together and roast for 15 minutes more.

Tip the coconut milk into a jug and add the tomato puree. Stir well so it is evenly combined.

Remove from the oven again. Add coconut milk and tomato puree mixture and the frozen peas, and roast for a final 20 minutes.

Serve with rice or flatbread.

Will keep in the fridge for up to 3 days or freezer for up to 3 months.

Reheat until piping hot throughout