



# Coconut Vegetable Curry and Rice

## Ingredients

Coconut milk (dairy free is available)  
Curry powder – can use any (korma/tikka/madras etc)  
Rice  
Mixed Vegetable  
Cornflour  
Red or brown ketchup (optional)

## Method

Place the vegetables in a pan of water bring to the boil

Add curry powder and coconut milk (or dairy free version) and leave to simmer

If needed you can add a little brown or red ketchup to sweeten the sauce

Bring back to the boil and thicken with cornflour

In another pan cook the rice in boiling water until soft then drain

Serve and Enjoy!

