



Warrigal Greens and Potato Curry

Recipe source: www.ilovewarrigalgreens.com.au

Season: All year

Type: Main

Difficulty: Easy

Serves: Serves 25 to taste

Fresh from the garden: warrigal greens, potatoes

Equipment:	Ingredients:
<ul style="list-style-type: none">• 2 chopping boards• Colander• Salad spinner• Small knife• Baking tray	<ul style="list-style-type: none">• 2 large onions• 100g oil or ghee• ½ tsp coriander seeds• ½ tsp cumin seeds• ½ tsp chilli powder• ½ tsp coriander powder• ½ salt• 2 tsp fenugreek powder• 500 g Warrigal Greens leaves (blanched or frozen)• 500 g potatoes, peeled, cubed and parboiled for 8 minutes.• 100g tinned tomatoes, diced

What to do:

1. Fry half the onions in the oil until golden brown. Add coriander and cumin seeds and cook for a further minute.
2. Blend in the rest of the onions, chilli powder and coriander into a blender and mix into a puree and add this mixture to the onions. Cook for a further 5 minutes.
3. Add tinned tomatoes, cooked potatoes and spinach along with salt and ground fenugreek and stir well. Cook on low heat for 10 to 15 minutes, stirring occasionally. Serve with rice.