

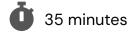




Gingery Sweet Potato Stew

with Onion Bhajis

Warm and comforting veggie stew with zingy ginger and creamy coconut milk served with onion bhajis and slices of fresh green chilli.





4 servings Plant-Based

Bulk it up!

If you are looking to bulk up this meal, add some leftover vegetables, such as capsicum, tomato, or broccoli to the stew.

FROM YOUR BOX

GINGER	1 piece
BROWN ONIONS	2
CURRY PASTE	1 sachet
SWEET POTATO	800g
ZUCCHINI	1
CURRY LEAVES	2 fronds
TINNED COCONUT MILK	400ml
TINNED CHICKPEAS	400g
ONION BHAJI MIX	1 packet
LIME	1
GREEN CHILLI	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric

KEY UTENSILS

frypan, large pan with lid

NOTES

This will make 8 onion bhajis.





1. SAUTÉ THE AROMATICS

Heat a large pan over medium-high heat with oil. Peel and grate ginger and roughly dice 1 onion. Add to pan as you go. Cook, stirring, for 2 minutes. Add curry paste and 2 tsp turmeric, stir to combine.



2. SIMMER THE STEW

Dice sweet potato and slice zucchini. Add to pan with curry leaves. Pour in coconut milk along with 1 1/2 tin water. Drain and add chickpeas. Season with salt and pepper. Simmer, covered, for 15 minutes until vegetables are tender.



3. PREPARE THE ONION BHAJIS

Pour **onion bhaji mix** into a large bowl along with **3/4 cup water**. Stir to combine. Thinly slice remaining **onion** and add to bowl. Mix to combine.



4. COOK THE ONION BHAJIS

Heat a large frypan over medium-high heat with oil. Add 1/4 cupfuls of onion bhaji mix (see notes) to pan and cook for 2-3 minutes each side or until golden. Remove to a plate and drain on paper towel.



5. FINISH AND SERVE

Zest **lime** and add to stew with juice to taste. Adjust seasoning with **salt and pepper** if needed. Thinly slice **green chilli.**

Divide **stew** among bowls. Serve with **bhajis** and garnish with green chilli.





