



Sweet potato, pineapple korma

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

1 large sweet potato, in chunks
400g tin of pineapple chunks
red pepper, chopped
400g coconut milk
2 tbsp korma paste
coriander

naan bread to serve - or basmati rice if you don't mind the double serving of carbs ;-)

Instructions

1. Parboil the sweet potato for about 10 minutes
2. Drain and add to a hot pan with the korma paste
3. Pour in coconut milk and simmer with the pineapple and pepper until everything is nice and hot
4. Add in fresh coriander and serve with naan bread/rice