Sweet Potato and Pineapple Curry

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 small sweet potatoes, chopped
400g tin pineapple chunks
red pepper, chopped
2 tbsp korma paste
400ml coconut milk
Fresh coriander

To serve:
Basmati rice (or naan)

Instructions

1. Boil the potatoes for about 20 minutes - don't let them go too soft. Drain.

2. In a large pan, mix the cooked potatoes with the korma paste and pour in the coconut milk. Simmer for about 10 minutes.
3. Stir in the pineapple and pepper until nice and hot.
4. Serve with basmati rice or naan bread, adding some fresh coriander.