

## **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.