



Moghul Coconut Curry Sauce

Ingredients:

2 tbsp oil
1 medium onion, finely chopped
2-3 cloves garlic, finely chopped
2-3 tsp ginger, finely chopped
2-3 TBL Moghul Curry
1 can good quality coconut milk
Salt to taste
Squeeze of lemon

Spices Used: Moghul Curry

Prep Time: 10 mins

Cook Time: 30 mins

Instructions:

- 1 - Heat oil in a saucepan over medium heat
- 2 - Add onions and sauté for about 10 minutes until translucent.
- 3 - Add garlic and ginger and sauté for 1 minute.
- 4 - Add Moghul Curry and sauté for 1 minute.
- 5 - Add coconut milk and salt. Turn up the heat, stir, and let simmer covered for about 10-15 more minutes for flavours to marry. Finish with a squeeze of lemon.
- 6 - At this point you can whir the sauce with a hand blender to make it smooth or leave it a bit textured. You can also cool and freeze it.
- 7 - Garnish with cilantro or scallions, and red pepper flakes