

RANGER NICK'S

INDIAN RAZMA CURRY

serves 4 people



This red kidney bean curry is colourful and tasty as a main meal, or as a side dish.

This classic dish offers a rich flavor sensation with a combination of various spices and will suit the majority of your friends and family.

Feel free to increase the heat by using hotter varieties of chilli.

Enjoy and "GET IT INDAYA!"

Fresh Ingredients:

- 1 tin red kidney beans
- 1 tin diced tomatoes
- 2.5cm chopped ginger
- 4 cloves finely chopped garlic
- 1 finely chopped onion
- 2 finely chopped chillies
- 2 tbsps oil
- 1 tblsp freshly chopped coriander

You'll need:

- Cutting board
- Sharp knife
- Wooden spoon
- Measuring spoons
- Cook pot

Method:

Heat oil in your cook pot and fry onion, ginger, chilli and garlic for 2 – 3 minutes. Add spice mix, stir through and cook for another minute. Add tomatoes and stir through. Stir in kidney beans and fresh coriander. Simmer for 15 - 20 minutes. Take off the heat and serve with rice.

Watch it on Youtube at <https://youtu.be/VZpRzFckmHM>