

Tom Kerridge Lock Down Dinners Ep 19 - Squash and Chickpea Jalfrezi

Ingredients

- ½ butternut squash (diced)
- 4 baby potatoes (diced)
- 1 packet of paneer (optional)
- ½ tin of cooked chickpeas
- 3 tomatoes (quartered)
- 1 jar of Jalfrezi curry paste
- 7 cloves of garlic
- Large onion
- 1 tbsp Curry powder
- Madras curry powder (if you like it hot)
- 1 tsp Turmeric
- 1 knob Ginger
- Coriander

Pre-heat oven to 175 degrees.

Chop paneer into large chunks and fry in a hot pan.

Once the cheese is crispy on the outside remove from pan and dust with curry powder.

Fry the thinly sliced onions. Once they have softened add in garlic, ginger, madras curry powder, turmeric, tomato paste and a splash of water.

When the onions have sweated down add the butternut squash and potato chunks to the frying pan. Leave them to fry for 5 minutes, until it begins to stick to the pan.

Add the curry paste of your choice and water, stir then add tomatoes, chickpeas and coconut milk.

Stick it in the oven at 175 degrees for about 45 minutes.

Remove from oven and add paneer, 2 red chilis, coriander and lime zest.