

## Potato and Pumpkin Curry

### Ingredients

1 tablespoon vegetable oil  
1 medium brown onion, chopped  
1/4 cup rogan josh curry paste  
1kg butternut pumpkin, chopped  
2 medium sebago potatoes, peeled, chopped  
300g seasonal vegetables from garden  
1/2 cup plain yoghurt  
1 can diced tomatoes  
1/4 cup chopped fresh coriander leaves

### Method

1. Heat oil in a large heavy-based saucepan, over medium-high heat. Add onion. Cook, stirring, for 3 to 4 minutes or until onion has softened. Add curry paste. Cook, stirring, for 1 minute or until fragrant.
2. Add pumpkin, potato, tomatoes and 1/2 cup water. Bring to the boil. Reduce heat to low. Simmer, covered, stirring occasionally, for 20 minutes or until vegetables are tender, adding more water if necessary.
3. Stir through yoghurt just before serving.
4. Top curry with coriander