



ST PETER'S
HOUSE

CURIOSITY | ENCOUNTER | GIFT

Serves 2

Mushroom Keema Curry

The Well Recipe Card

- 150g rice
- ½ an onion
- 1 carrot
- 4 cloves garlic
- 3 tsp curried blend
- 280g tin mushrooms – drained (water reserved) and chopped
- 400ml tin chopped tomatoes
- 100g spilt lentils
- 400g tin peas – drained
- ½ stock cube

Optional: ketchup, yoghurt, mint sauce, tabasco

Prepare vegetables as described.

Cook rice until done (after 10 – 15 mins it should be soft to touch), drain and reserve.

In a saucepan over a medium heat, sweat onion with a little cooking oil until soft (2 – 4 mins).

Add garlic and cook out for 1 minute before add curried blend – stir continuously to avoid too much smoke – turn down heat if necessary.

Add carrot, mushrooms, lentils, tinned tomatoes, mushroom water, 200ml water and stock cube. Stir everything then bring to a simmer and cook gently with a lid on checking occasionally and adding water if required for 15 – 18 mins, (or until lentils are nice and tender).

Finally taste and adjust seasoning (salt, pepper, tabasco ketchup), serve with rice.



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