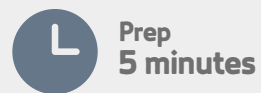




## Mild Curry



Make a delicious meal in minutes with tasty Princes Mild Curry.

### Method

1. Put the Princes Mild Curry into a saucepan, ready for heating. Cook the basmati rice according to pack instructions, adding the lemon zest to the cooking water.
2. At the same time, cook the cauliflower florets in boiling water for 8-10 minutes, until tender, but not soft. Drain well.
3. Melt the butter in a frying pan and fry the red onion, cauliflower and cumin seeds, cooking for 3-4 minutes until lightly browned.
4. Heat the Princes Mild Curry. Serve with the lemon rice and spiced cauliflower, garnished with fresh coriander sprigs.



### Ingredients

- 1 x 392g can Princes Mild Chicken Curry
- 150g basmati rice
- 1 tsp finely grated lemon zest
- 200g fresh or frozen cauliflower florets
- 20g butter
- 1 small red onion, very thinly sliced
- 1 tsp whole cumin seeds
- Fresh coriander, to garnish

