



Curried Mushrooms

Preparation Time: 12 minutes Cooking: 8 minutes

Serves: 4

2 tbs olive oil
2 tbs freshly grated ginger
2 garlic cloves, crushed
400g button mushrooms, trimmed
200g swiss brown button mushrooms, trimmed
1/3 korma curry paste
1/2 cup thick natural yogurt
80g baby spinach leaves
steamed jasmine rice, to serve
1/2 cup coriander leaves, to serve

1. Heat a wok over high heat. Add oil and heat until hot. Add ginger, garlic and mushrooms and stir-fry for 2 minutes or until light golden.
2. Add curry paste and stir-fry 1-2 minutes until fragrant. Remove from the heat. Add yogurt, stir until well coated. Reduce heat to medium. Return wok to the heat and cook 1-2 minutes or until heated through. Add spinach and cook 1 minute or until wilted.
3. Serve over steamed jasmine rice, topped with coriander.