



## **CURRIED MUSHROOMS**

Preparation: 10 Minutes

Cooking: 10 Minutes

Serves: 4

### **INGREDIENTS**

- 2 tbs Olive Oil
- 2 tbs freshly grated ginger
- 2 cloves garlic, crushed
- 400g Button mushrooms, stems removed
- 200g Swiss Button mushrooms, stems removed
- 3 Tbs Korma Curry Paste
- ½ Cup thick natural yoghurt
- 80g baby spinach leaves
- Steamed jasmine rice to serve
- ½ cup coriander leaves to serve

### **METHOD**

1. Heat a Wok over high heat. Add oil and wait until hot. Add ginger, garlic and mushrooms and stir-fry for 2 minutes or until lightly golden.
2. Add curry paste and cook for 1-2 minutes until fragrant.
3. Remove from heat and add yoghurt, stirring until well blended.
4. Reduce heat to medium and return to stove. Cook through until hot.
5. Add spinach leaves and cook for 1 minute.
6. Serve over steamed Jasmine rice and top with coriander to serve.