Roasted aubergine & tomato curry

🕐 **Prep:** 15 mins
Cook: 45 mins

👊 Easy

🍴 Serves 4

Alternatives **Complete the dish**

roasted pe...
857 ratings

Creamy halloumi & tom
★★★★★ 57 ratings

Roasted tomato, basil &
★★★★★ 189 rating

Vegan chickpea cur...
★★★★★ 87 rat...

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Ingredients

600g
aubergine, or baby aubergines
sliced into rounds

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3 tbsp
olive oil

2
onions
finely sliced

2
garlic cloves
crushed

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1 tsp
garam masala

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1 tsp
turmeric

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1 tsp ground coriander

400ml can
chopped tomatoes

400ml can
coconut milk

pinch of
sugar
(optional)

½ small pack coriander
roughly chopped

rice
or chapatis, to serve

Method

Step 1

Heat oven to 200C/180C fan/gas 6. Toss the aubergines in a roasting tin with 2 tbsp olive oil, season well and spread
out. Roast for 20 mins or until dark golden and soft.

Step 2

Heat the remaining oil in an ovenproof pan or flameproof casserole dish and cook the onions over a medium heat for 5-6
mins until softening. Stir in the garlic and spices, for a few mins until the spices release their aromas.

Step 3

Tip in the tomatoes, coconut milk and roasted aubergines, and bring to a gentle simmer. Simmer for 20-25 mins,
removing the lid for the final 5 mins to thicken the sauce. Add a little seasoning if you like, and a pinch of sugar if it needs
it. Stir through most of the coriander. Serve over rice or with chapatis, scattering with the remaining coriander.