

Coconut Potato Sandwich

This sandwich offers a delightful fusion of flavours, combining tender potatoes in a fragrant curry coconut sauce, sandwiched between slices of perfectly toasted sourdough bread for a satisfying and aromatic lunch bite.

This recipe serves 3 people.



Ingredients

- 1 tbsp oil
- 1 onion, finely chopped
- 2 garlic cloves, grated
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp chilli powder
- $\frac{1}{2}$ tsp turmeric
- 1 tbsp curry powder
- 2 potatoes, peeled and chopped
- 4 tbsp coconut cream

4-5 tender-stem broccoli
sourdough
mayonnaise
chilli oil
lettuce
 $\frac{1}{2}$ red onion, sliced into rings

Method

- Heat 1 tbsp oil in a large pan. Add your onions and cook for 3 minutes.
- Add the garlic and cook for 5 minutes.
- Add the salt, chilli powder, turmeric and curry powder. Mix well.
- Add the potatoes, coconut cream, and turmeric. Mix well and cook for 5 minutes.
- Add the broccoli and cook for 3 minutes.
- Heat 1 tbsp oil in a frying pan. Toast your sourdough slices so that they are golden crispy on both sides.
- Mix the red onion with a pinch of salt, a pinch of chilli powder and a squeeze of lemon juice in a bowl.
- Spread some mayonnaise and chilli oil onto one slice of sourdough.
- Add your lettuce, curried potato and onion rings.
- Close your sandwich and tuck in!