**[](http://wallflowerkitchen.com/wp-content/uploads/2013/06/curry1-682x1024.jpg)AUBERGINE & RED PEPPER CURRY**

**Ingredients**

* 1 large onion, diced
* 2 medium aubergines, cut into chunks
* 3 red bell peppers, cut into chunks
* 2 x 400g tins of chopped tomatoes
* 2 tsp curry powder
* 1 tsp garam marsala
* 1 tsp paprika
* 1 tsp cumin seeds
* 2 cloves of garlic, minced
* 1 tbsp grated ginger
* Fresh coriander, roughly chopped
* 2 tbsp olive oil

**Instructions**

1. Heat the olive oil in a large saucepan and add the onions. Cook for a couple of minutes as they begin to soften.
2. Add the aubergine, peppers, spices, garlic and ginger and continue to cook for another 3 minutes.
3. Pour in the chopped tomatoes and bring to the boil. Then reduce and leave to simmer for 10 minutes until the vegetables are soft and tender, adding a little water if it becomes too thick.
4. Scatter over the chopped fresh coriander
5. Serve with rice, naan bread and fresh yoghurt