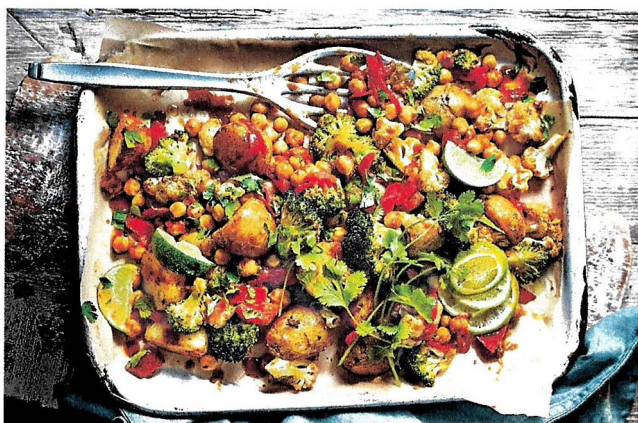


## Aloo gobi traybake recipe



### Ingredients

300g baby potatoes, halved  
½ x 400g pack cauliflower and broccoli florets  
3 tomatoes (about 250g), roughly chopped  
210g tin chickpeas, drained  
1½ tbsp tikka curry paste  
2 tbsp olive oil  
1 red chilli, sliced  
15g fresh coriander, stalks and leaves separated,  
both chopped  
1 lime, cut into wedges to serve

1. Preheat the oven to gas 6, 200°C, fan 180°C. Line a baking tray with nonstick baking paper. Boil the potatoes for 5 mins, then drain and tip onto the baking tray with the broccoli, cauliflower, tomatoes and chickpeas. Mix together the curry paste, oil, chilli and coriander stalks. Pour onto the tray and mix everything together. Season.
2. Roast for 25–30 mins until the vegetables are tender. Scatter with the coriander leaves and serve with the lime wedges for squeezing over.

In this healthy vegan recipe, we've taken the classic flavours of aloo gobi and reinvented them as a tasty traybake recipe. Fuss-free and ready in 40 minutes, it's the perfect quick and easy comfort food for busy weeknights, and is also totally dairy- and gluten-free. Finish with zingy lime and fresh coriander to balance the spices, and enjoy! **Serves 2**

**10 mins to prepare and 30 mins to cook**  
**353 calories / serving**

IF YOU HAVEN'T GOT ANY NEW POTATOES, TRY DICING A LARGE WHITE POTATO INSTEAD

Each serving contains

Energy	Fat	Saturates	Sugars	Salt
1465kJ 353kcal	<b>15g</b>	<b>2g</b>	<b>10g</b>	<b>1g</b>
18%	21%	12%	11%	17%

of the reference intake  
Carbohydrate **43.6g** Protein **12.3g** Fibre **11g**