BURNS NIGHT HAGGIS MATAR

Haggis is the classic meal to be served on Burns night and here it's been given a delicious Indian twist in the style of keema matar. Be sure to serve it with a pile of buttery 'neeps and tatties' and to follow it with a few drams of Scotch!

Prep	Cook
30 min	35 min
Heat	**Serves**
more with the green chillies!	4

500g **haggis** or **vegetarian haggis** - skin removed and roughly chopped
1 large **onion** - finely chopped
2 cloves of **garlic** - finely chopped
Fresh **ginger** - finely chopped to make 2 tsp
2 **tomatoes** - finely chopped
1 **green pepper** - thinly sliced
1-2 **green chillies** - thinly sliced (seeds removed if you prefer less heat)
2 tbsp **tomato puree**
200g **peas**

3 tsp **METHI BLEND**

1 tsp **HALDI BLEND**

1. Fry the onion in 1 tbsp oil for 10 minutes until soft and translucent
2. Add the garlic, ginger, 3 tsp **METHI BLEND**, 1 tsp **HALDI BLEND** and ¼ tsp salt then fry for another minute or until the garlic and ginger are soft
3. Add 300ml water, the green pepper and tomato puree then cover and cook for 20 minutes or until the pepper is soft
4. In a separate frying pan heat 2 tbsp oil then fry the haggis (be careful as it may spit a bit!) for 10 minutes or until piping hot through and beginning to brown and crisp around the edges
5. Stir the peas and tomatoes into the green pepper mixture then cover and cook for 5 minutes or until the tomatoes are just starting to soften and the peas are cooked through
6. Spread the crispy haggis over the tomato mixture then sprinkle over the green chilli to serve

BURNS NIGHT HAGGIS MATAR

GOES GREAT WITH...

Neeps and tatties

EXTRAS #8

ALSO WORKS A TREAT WITH...

- Sausagemeat, lamb or beef mince

RAISE YOUR GAME BY...

Flambeing some whisky on top of the dish before serving!

WWW.THESPICERY.COM/CURRYLEGEND