



# Sri Lankan Cabbage with Potato Curry

## INGREDIENTS

- 300g cabbage
- 1 potato
- 1/4 large red onion sliced
- 4 garlic cloves thinly sliced
- 3 green chili sliced
- 1 sprig curry leaves
- 1/4 pandan leaf
- 1 1/2 tsp Sri Lankan curry powder
- 1/3 tsp turmeric
- 1 cinnamon stick
- 1/3 tsp fenugreek
- 1/2 tsp chili powder
- Salt
- 1 tsp maldive fish flakes
- Water
- 200ml coconut milk / 100ml coconut cream + water

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Recipe by Nipun  
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# Sri Lankan Cabbage with Potato Curry

## METHOD

1. Start by cutting the cabbage to thin strips, peel and cut the potatoes to roughly 1/2 inch portions. Transfer to a cooking pot.
2. Thinly slice onions, garlic and green chilli and add to the pot.
3. Add curry leaves, pandan leaves, curry powder, turmeric, cinnamon stick, fenugreek, chilli powder, salt to taste, Maldive fish flakes, and a splash of water.
4. Mix this, cover with a lid and place on a stove on medium heat.
5. After five minutes remove the lid, mix well and cook for 3 more minutes.
6. Add the coconut milk and cook for another 3 minutes to finish the curry.
7. Serve once the potatoes are cooked through.

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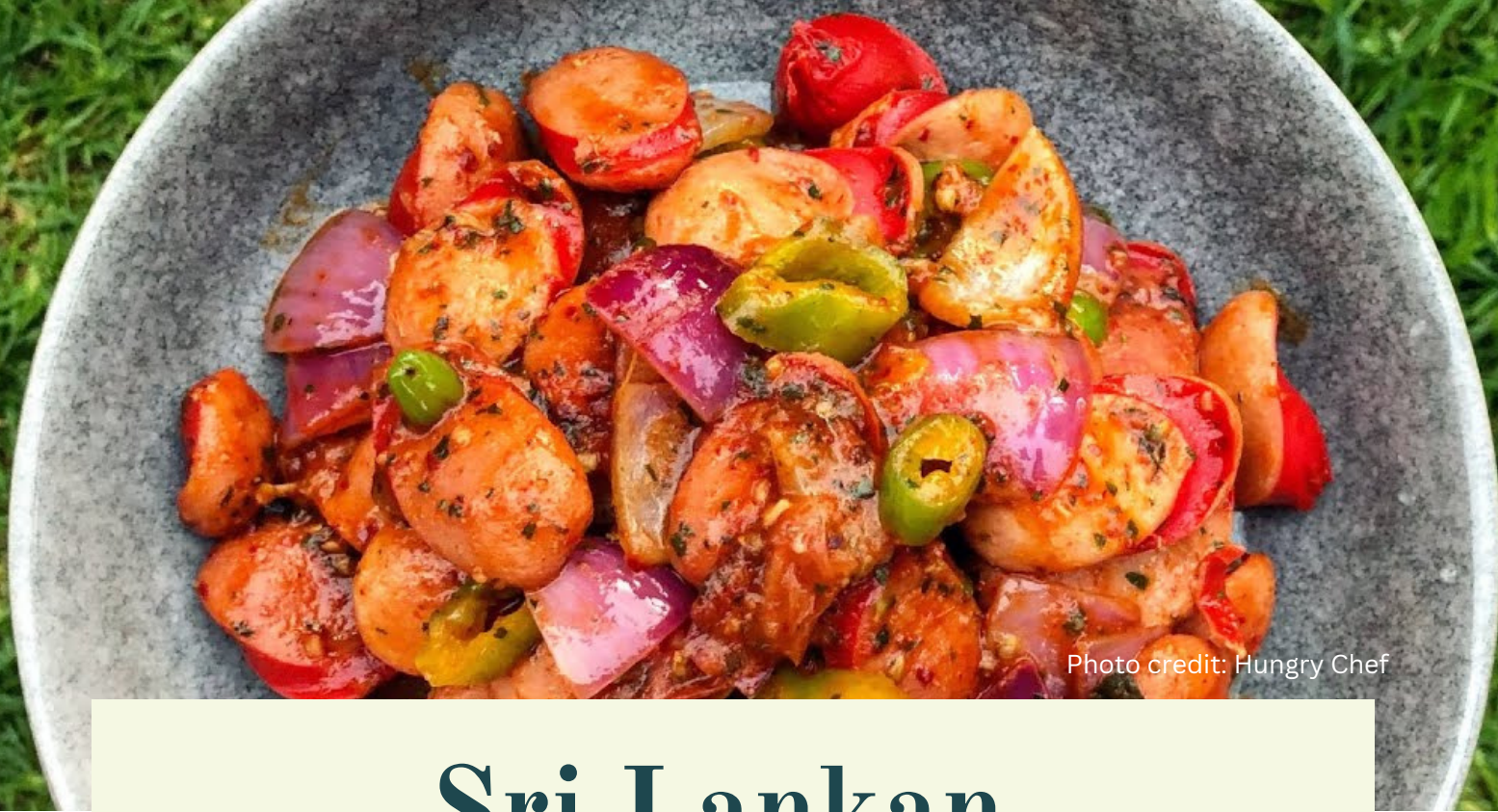


Photo credit: Hungry Chef

# Sri Lankan Devilled Sausages

## INGREDIENTS

- 500g sausages of any kind
- 1 red capsicum
- 2 banana chilli
- 2 tomatoes
- 1 large red onion
- 1 spring onion
- 1 cinnamon stick
- 2 cardamom pods
- 2 tbsp ginger
- 2 tbsp garlic paste
- 1 sprig of curry leaves
- 4 green chilli
- 2 tbsp Chili flakes
- 1 tsp curry powder
- 1 tbsp coconut oil
- Salt and pepper

## SAUCE

- 2 Tbsp ketchup
- 2 tbsp soy sauce
- 1.5 tbsp oyster sauce
- Salt

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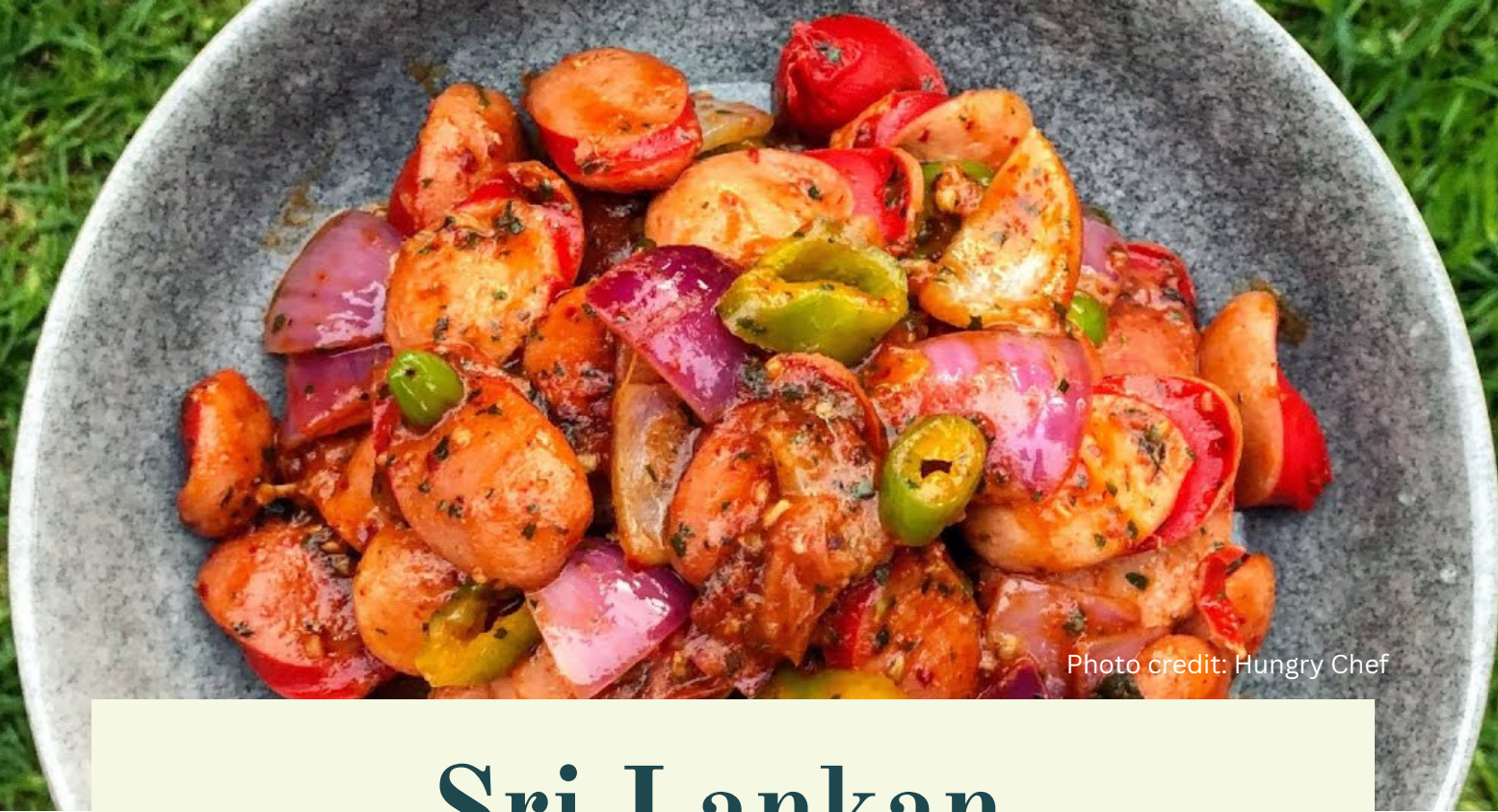


Photo credit: Hungry Chef

# Sri Lankan Devilled Sausages

## METHOD

1. Cut the sausages into roughly 1-inch portions and pan fry until 80% cooked
2. In a wok, add the coconut oil. Once heated up go in with the cinnamon, cardamom, onions, ginger and garlic paste, and curry leaves. Fry for 2 minutes.
3. Add capsicum, banana chilli and chilli. Toss for 1 minute.
4. Add chilli flakes and curry powder - fry for 1 more minute.
5. Add the fried sausages and the sauce.
6. Toss well to coat and serve with freshly cracked black pepper and spring onion greens.

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