Zucchini and Potato Curry

Equipment needed	Ingredients
• chopping boards • non slip mats • Knife • 4 red serving bowls • Large (deep) frying pan • garlic crusher • wooden spoon • measuring cups • Measuring spoons	• 1 large zucchini • 2 large potatoes • 3 large tomatoes • 1 onion • 4 cloves of garlic • 2cm piece fresh ginger • 1 fresh chilli • 1 tsp ground turmeric • 1 tsp ground cumin • 1 tsp ground coriander • 1/4 cup olive oil • 1 teaspoon salt

Notes:
- Work as a group to make the curry

What to do
- Peel onion and chop finely.
- Wash zucchini, cut in half lengthways and remove any large seeds with a spoon. Cut zucchini into 1cm thick slices.
- Peel potatoes and cut into medium size cubes.
- Wash tomatoes and dice.
- Peel the garlic and chop finely, or use garlic crusher.
- Peel the ginger and chop very finely.
- Wearing disposable gloves, cut the chilli in half lengthways and remove the seeds. Discard the seeds and chop the chilli finely.

- Put the oil and onion in the pan and fry on a medium heat until onion is light golden brown.
- Add the ginger and garlic and cook for 1 min (stir frequently)
- Add the turmeric, cumin, and coriander and cook for 30 sec.
- Add the zucchini and potato and stir to combine.
- Add the tomatoes, chilli and salt.
- Put a lid on the pan and cook over a medium heat, stirring gently, until the potato is tender and the cooking liquid has thickened to become a sauce.

Clean up!