

# Sweet potato & pineapple korma

## Ingredients

- 2 tbsp Korma paste
- 2 [sweet potatoes](#), peeled and cut into large chunks
- 400g tin [pineapples](#) chunks
- 400g tin coconut milk

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1. Heat korma paste and toss with sweet potatoes, peeled and cut into large chunks.
2. Pour in coconut milk and water then cook for about 15 mins or until the sweet potato is tender. Tip in pineapple chunks simmer for 2 mins, then season. Scatter with coriander and serve with naan bread.

