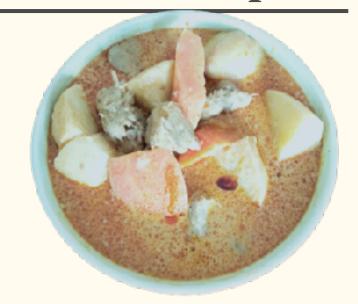# Vegetarian Curry Mutton Recipe

Yes, curry mutton can be vegetarian option too !

This is one of the favourite Chinese style Vegetarian Curry Mutton, highly popular in Asian countries. Guess what, you'll be surprised that it can be made so easy and yet taste so good.

It is important to note that Vegetarian Curry Mutton consists of Soy. Cross-contamination remains a possibility due to the utilisation of allergen-containing products at our facility. Thank you for your understanding.

Sample Recipe

	Recipe serves	Prepared for
	3	3

Ingredient	Amount		Scaled amount	
Potato	600	g	600	g
Carrot	300	g	300	g
Plant-Based Mutton	200	g	200	g
Curry Paste (Tbsp)	2	----	2	----
Curry Powder	35	g	35	g
Mushroom Seasoning (tsp)	3/4	----	3/4	----
Coconut Milk (Kara)	250	g	250	g
Sugar (tsp) (Or to taste)	1	----	1	----
Salt (tsp) (Or to taste)	3/4	----	3/4	----

Shopping List

Ingredients	Have it	Quantity
Potato	☐	
Carrot	☐	
Plant-Based Mutton	☐	
Curry Paste (Tbsp)	☐	
Curry Powder	☐	
Mushroom Seasoning (tsp)	☐	
Coconut Milk	☐	
Sugar (tsp)	☐	
Salt (tsp)	☐	

Sample Instructions

1. Peel potatoes and carrots and dice them.

2. Add curry powder with 7 Tbsp of water and mix well.

3. Using a low heat pan, add in 3 Tbsp of oil, follow by mixed curry powder. Cook for about 1-2 mins and then add in curry paste. Stir well.

4. Add 800ml of boiled water, together with carrots and potatoes.

5. Cook until bubble formed, add plant-based mutton, coconut milk, sugar, mushroom seasoning and salt.

6. Simmer for ~10 mins and dish to serve.

PS: To save time, potatoes are cooked in advance.

Plant-based Mutton can be sourced at :

Vincent Vegetarian Food Mart, 353 Barkly St, Footscray VIC 3011

One by One Asian Grocery, 48-56 Tom Roberts Parade, Point Cook, Vic 3030