



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Peppertree Fine Foods

Hand crafted by Audra Vilkelis in Golden Bay, WA - Peppertree Fine Foods offers a range of meal bases with true quality ingredients. Head to our online Marketplace to see more of her delicious range!



PEPPER TREE  
FINE FOODS

## 2 Bombay Chicken Curry

Using local business Peppertree Fine Food's Bombay rice kit, this simple chicken curry is served with sesame rice and papadums, we are certain it will be a hit all around the table! Dinner Twist loves supporting local ❤️



20 minutes



2-3 servings



Chicken

10 August 2020

## FROM YOUR BOX

BOMBAY RICE KIT	1 packet
RED ONION	1/2 *
DICED CHICKEN BREAST FILLET	300g
MEDIUM POTATO	1
SWEET POTATO	200g
CHERRY TOMATOES (TIN)	400g
COCONUT MILK	165ml
BABY SPINACH	1 bag (60g)
CONTINENTAL CUCUMBER	1/2 *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking (see notes)

## KEY UTENSILS

frypan with lid, saucepan

## NOTES

We used coconut oil for this dish but ghee, butter or olive oil will also work fine!

If you don't have a microwave you can cook the papadums in a frypan with oil!

Serve with a dollop of yoghurt if you desire.



### 1. COOK THE RICE

Heat a saucepan with **1 tbsp oil** over medium heat. Add spice mix #1 and cook for 2-3 minutes. Rinse and stir in rice. Pour in **1 1/2 cup water**. Cover and simmer over low heat for 12-15 minutes, take off heat and stand for 5 minutes.



### 2. SEAL THE CHICKEN

In the meantime, heat a frypan with **1 tbsp oil** over medium heat. Slice onion and add to pan with diced chicken to cook.



### 3. ADD SPICES & POTATOES

Add spice mix #2 to pan and coat chicken. Roughly chop and add all potatoes.



### 4. SIMMER THE CURRY

Pour in tinned tomatoes, coconut milk and **1 tin water** (165ml). Bring to the boil, stir in spinach and simmer, covered, for 10-12 minutes or until potatoes are tender.



### 5. COOK THE PAPADUMS

Brush papadums with **oil**. Place in microwave on a plate or paper towel and microwave for 30 seconds. Turn over and cook for further 30 seconds (see notes).



### 6. FINISH AND SERVE

Dice cucumber.

Serve curry with sesame rice and top with diced cucumber.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

