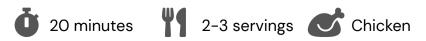




2 Bombay Chicken Curry

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 🧡



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

