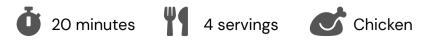




# 2 Bombay Chicken Curry

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
BROWN ONION	1
DICED CHICKEN BREAST FILLET	600g
MEDIUM POTATOES	2
SWEET POTATO	300g
CHERRY TOMATOES (TIN)	400g
COCONUT MILK	165ml
BABY SPINACH	1 bag (200g)
CONTINENTAL CUCUMBER	1/2 *

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking (see notes)

## **KEY UTENSILS**

large deep pan 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 large, deep pan with **2 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, **1 tin water** (200ml) and coconut milk. 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.

