



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!



PEPPERTREE
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



4 servings



Chicken

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.

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**

