



Product Spotlight: Pappadums


Milled legumes, like chickpeas or lentils, are usually the main ingredients in papadums. But, depending on where in India they're from, they can also be made from potatoes or rice and tapioca flours.



Chicken Khorma Curry with Pappadums

Diced chicken breast in khorma curry paste, with vegetables, served with pappadums.

 30 minutes

 2 servings

 Chicken

26 May 2023

Bulk it up!

This khorma curry would pair well with cooked rice, raita, naan bread, lentil dhal or Bombay potatoes.

Per serve: **PROTEIN** 65g **TOTAL FAT** 17g **CARBOHYDRATES** 53g

FROM YOUR BOX

DICED CHICKEN BREAST	300g
TOMATO	1
KHORMA CURRY PASTE	1 sachet
CARROT	1
BROCCOLI	1
PAPPADUMS	1 packet (113g)
ALMOND MEAL	40g
CORIANDER	1 packet (10g)

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan

NOTES

It is quickest to cook the pappadums in the microwave according to the packet instructions; this also uses less oil.



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1. BROWN THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Add chicken and cook for 3-5 minutes until brown.



2. ADD THE CURRY PASTE

Roughly chop tomato, add to pan as you go along with khorma curry paste. Sauté in pan for 2-3 minutes.



3. ADD THE VEGETABLES

Slice carrot, and cut broccoli into florets, add to pan as you go with **3/4 cup water**. Simmer for 10-12 minutes.



4. COOK THE PAPPADUMS

Cook the pappadums according to the preferred method on the packet (see notes).



5. ADD THE ALMOND MEAL

Stir almond meal through curry. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide even amounts of curry into shallow bowls, top with fresh coriander and serve with pappadums.

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**

