



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CURRY LEAVES

Curry leaves are a wonderful addition to many Indian-style soups, curries, and stir-fries. They bring a fragrant, warm aroma to this delicious green chicken curry.



3. GREEN CHICKEN CURRY WITH NOODLES



30 Minutes



4 Servings

This fragrant chicken curry with green beans, carrot, eggplant and zucchini is served over rice noodles — and we know you'll love it!

18 May 2020

FROM YOUR BOX

CURRY SPICE MIX	1 packet (20g)
CHICKEN STIR-FRY STRIPS	600g
CURRY LEAVES	2 fronds
SMALL EGGPLANT	1
CARROT	1
ZUCCHINI	1
COCONUT MILK	400ml
GREEN BEANS	1/2 bag (125g) *
RICE NOODLES	1 packet (375g)
LIME	1

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking, see notes), pepper, soy sauce, sugar (of choice)

KEY UTENSILS

saucepan, large pan with lid

NOTES

We used coconut oil but any neutral oil will work fine!

Add some fresh or dried chilli for extra heat.

Toss the noodles with a drizzle of neutral oil to keep them from sticking together.



1. SAUTÉ THE CURRY POWDER

Bring a saucepan with water to the boil.

Heat a large pan with **2 tbsp oil** over medium heat. Add curry spice mix and cook for 2 minutes until aromatic (see notes).



2. ADD THE CHICKEN & VEGETABLES

Add chicken strips and picked curry leaves, stir to coat.

Dice eggplant, cut carrot and zucchini into crescents, add to pan as you go.



3. SIMMER THE CURRY

Stir in coconut milk and **1/2 tin water** and simmer, covered, for 8-10 minutes. Trim and halve green beans, add to curry and cook for further 3-4 minutes.



4. COOK THE NOODLES

Add noodles to boiling water and cook for 2 minutes or until just tender. Drain and rinse in cold water (see notes).



5. FINISH AND PLATE

Zest lime to yield 1 tsp. Add to curry with juice from half the lime, **1 tbsp soy sauce**, **1 tsp sugar and pepper**.

Serve curry and noodles in bowls with a lime wedge.