



Product Spotlight: Silverbeet


Silverbeet is very high in vitamins A, K, and C, and antioxidants. It is also a great source of folate and fibre.



14 Chickpea Dumplings in Curried Tomato Sauce

Chickpea flour gives these dumplings a lovely nutty flavour, combined with coriander and cooked in an Indian-style tomato sauce.

 30 minutes

 4 servings

 Plant-Based

17 June 2022

Spice it up!

You can add something to this recipe that makes it more exciting if you're an adventurous foodie or you want to add a little more excitement to your cooking!

Per serve: **PROTEIN** 18g **TOTAL FAT** 27g **CARBOHYDRATES** 61g

FROM YOUR BOX

| | |
|--------------------|----------------|
| BROWN ONION | 1 |
| CHERRY TOMATOES | 1 bag (400g) |
| TOMATO PASTE | 1 sachet |
| SILVERBEET | 1 bunch |
| CORIANDER | 1 packet (60g) |
| LEMON | 1 |
| DUMPLING MIX * | 1 packet |
| LEBANESE CUCUMBERS | 2 |
| COCONUT YOGHURT | 1 tub (200g) |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, curry powder, stock cube (of choice)

KEY UTENSILS

large frypan

NOTES

All curry powders vary in their heat, so use yours to taste. If the pan looks a little dry add some extra oil so as not to burn the curry powder.

**Dumpling mix: chickpea flour, wheat free corn flour, baking powder*



1. SAUTÉ THE ONION

Heat a large frypan over medium-high heat with **oil**. Slice and add onion, cook for 4-5 minutes. Add **1 tbsp curry powder** and cook for a further minute (see notes).



2. ADD THE VEGETABLES

Halve cherry tomatoes and add to pan along with tomato paste, **3 cups water** and **crumbled stock cube**. Slice and add silverbeet. Cover and simmer for 5 minutes.



3. MAKE THE DUMPLINGS

Chop coriander (keep half for garnish) and zest lemon. Add into a bowl with dumpling mix, **1/4 cup olive oil** and **1 cup water**. Mix well.



4. ADD THE DUMPLINGS

Using a dessert spoon, add spoonfuls of dumpling mixture into tomato mix (you should get approximately 12). Cover and cook for 10-15 minutes or until dumplings are firm to touch.



5. MAKE THE RAITA

Halve and deseed (optional) cucumbers. Dice and add to a bowl with yoghurt, juice from 1/2 lemon, **salt and pepper**. Mix well.



6. FINISH AND SERVE

Wedge remaining lemon.

Serve dumplings and sauce in bowls. Top with raita and a lemon wedge. Sprinkle with remaining coriander.

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

