

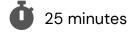




Creamy Butter Bean Korma

with Papadums

A mild and creamy curry flavoured with turmeric, ginger and coriander from Turban Chopsticks' much-loved Korma paste! This curry features sweet sultanas, tomatoes and spinach, served with crispy papadums.





4 servings



Plant-Based

Garnish it!

You can finish this dish with fresh mint or coriander. Serve with coconut yoghurt and wedge of lemon if you have some!

TOTAL FAT CARBOHYDRATES

17g 25g

76g

FROM YOUR BOX

BROWN ONION	1
BUTTERNUT PUMPKIN	1
CHERRY TOMATOES	1 packet (200g)
TINNED BUTTER BEANS	400g
KORMA CURRY PASTE	1 jar
COCONUT MILK	400ml
SULTANAS	1 packet (60g)
PAPADUMS	1 packet
BABY SPINACH	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan with lid, small saucepan

NOTES

You can cook the pappadums in the microwave according to packet instructions to use less oil.



1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice onion and dice pumpkin (1-2cm). Halve tomatoes. Add to pan as you go. Cook for 2-4 minutes until starting to soften.



2. SIMMER THE CURRY

Stir in drained butter beans, curry paste, coconut milk and 1 cup water. Add sultanas. Cover and simmer for 15 minutes or until pumpkin is cooked through.



3. COOK THE PAPADUMS

Meanwhile, cover the base of a small saucepan with oil, roughly 1cm deep (see notes). Heat over medium-high heat. When small bubbles start to rise in oil, use tongs to submerge a papadum until it puffs. Remove to a lined plate and repeat with remaining.



4. FINISH THE CURRY

Stir spinach through the curry until wilted. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Serve butter bean korma with pappadums at the table.



