



Product Spotlight: Nigella Seeds

Nigella seeds, also known as black cumin or kalonji, are small black seeds.

Despite their name, they are not related to cumin. These tiny seeds are commonly used as a spice in various cuisines, especially in Middle Eastern and South Asian cooking.



Chicken Kheema with Nigella Seeds and Lime Yoghurt

Indian chicken mince curry spiced with fresh curry leaves and bush curry spice mix from WA locals, GH Produce. Served over fluffy basmati rice and finished with lime yoghurt and a nigella seed topping.



30 minutes



4/6 servings



Chicken

Make meatballs!

Use the chicken mince to make meatballs. Add some coconut milk to the curry and serve the creamy meatballs over rice and sprinkle over nigella topping and diced cucumbers.

Per serve : **PROTEIN** 34g **TOTAL FAT** 21g **CARBOHYDRATES** 53g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
CHICKEN MINCE	600g	600g+ 300g
BROWN ONION	1	2
BUSH CURRY SPICE MIX	1 sachet	2 sachets
CURRY LEAVES	2 fronds	2 fronds
TINNED CHERRY TOMATOES	400g	2 x 400g
LIME	1	1
NATURAL YOGHURT	1 tub	2 tubs
NIGELLA SEED TOPPING	1 packet	2 packets
LEBANESE CUCUMBERS	2	3

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, chilli flakes

KEY UTENSILS

saucepan, large frypan x 2

NOTES

Add 1/2 crushed garlic clove to the yoghurt but extra flavour.

Nigella seed topping: Nigella seeds, coconut & pepita seeds.



1. COOK THE RICE

Place **rice** in a saucepan, cover with **600ml water**. Bring to a boil. Cover with a lid and reduce to medium-low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

6P – cover rice with 900ml water.



2. COOK THE CHICKEN

Heat a large frypan with **oil** over high heat. Add **chicken mince** and cook until sealed, breaking up lumps with a wooden spoon.



3. SIMMER THE CHICKEN

Dice and add **onion** to **chicken** along with **bush curry spice mix** and **curry leaves**. Stir in **tinned cherry tomatoes**. Simmer for 10 minutes and season to taste with **salt and pepper**.



4. PREPARE LIME YOGHURT

Meanwhile, **zest lime** and combine with **yoghurt**. Stir in **1/2 tbsp olive oil** and season with **salt and pepper** to taste (see notes). Top with a sprinkle of **chilli flakes**.

6P – stir in 1 tbsp olive oil and season with salt and pepper to taste.



5. TOAST THE TOPPING

Toast the **nigella, coconut** and **pepita mix** in a dry frypan until **coconut** is golden.



6. FINISH AND SERVE

Dice **cucumbers** and wedge **lime**.

Serve **chicken kheema** over **rice**. Top with **lime yoghurt**, diced **cucumber** and **nigella seed topping**. Sprinkle with **chilli flakes** to taste. Serve with **lime wedges**.



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