






### Product Spotlight: Curry Leaves

Curry leaves come from a tree in the citrus fruit family. When cooked, they release a deliciously nutty aroma and are a staple in South Indian cooking.



## Sri Lankan Chicken Curry with Crisp Curry Leaves

Chicken thigh fillets cooked in a luscious coconut milk curry, flavoured with a custom-blend spice mix, and served over nutty brown rice with crispy curry leaves.

 30 minutes  4/6 servings  Chicken

### Spice it up!

*Finish this dish with slices of red or green chilli to spice it up! You can also garnish with flaked coconut and cashews.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	46g	37g/41g	64g/67g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN RICE	300g	300g + 150g
BROWN ONION	1	2
GINGER	1 piece	1 piece
SRI LANKAN SPICE MIX	1 packet	2 packets
CURRY LEAF FRONDS	2	3
CHICKEN THIGH FILLETS	600g	600g + 300g
GREEN CAPSICUM	1	2
CHERRY TOMATOES	2 x 200g	3 x 200g
TINNED COCONUT MILK	400ml	2 x 400ml
LEMON	1	2

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan, saucepan, stick mixer or small blender

## NOTES

We used coconut oil for extra flavour.

For extra flavour, you can add a crumbled stock cube, or replace the water with liquid stock. If desired; season the curry with extra spices or ground chilli powder.

*Sri Lankan spice mix: ground turmeric, ground cumin, ground coriander, ground cinnamon, ground cardamom and smoked paprika.*



### 1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 20 minutes, or until tender. Drain and rinse.



### 2. MAKE THE CURRY PASTE

Peel and roughly chop **onion** and **ginger**. Add to a jug along with **spice mix**. Use a stick mixer to blend to a smooth paste (add a little oil or water if needed).



### 3. BROWN THE CHICKEN

Heat a large frypan over medium-high heat with **oil** (see notes). Add **curry leaves** to crisp for 2 minutes. Remove to a plate.

Season **chicken** with **salt and pepper**. Add to pan and cook for 2-3 minutes each side until browning begins.



### 4. ADD THE VEGETABLES

Add **curry paste** to frypan along with **1/2 crispy curry leaves**. Cook, stirring, for 1-2 minutes until fragrant. Dice **capsicum** and add to pan along with **cherry tomatoes**.



### 5. SIMMER THE CURRY

Pour in **coconut milk** and **1/2 tin water** (see notes). Stir to combine. Simmer, semi-covered, for 10 minutes. Squeeze in **juice of 1/2 lemon** (wedge remaining). Season to taste with **salt and pepper**.

**6P** - use **2 x 400ml coconut milk, 1/2 tin water and juice of 1 lemon (wedge remaining)**.



### 6. FINISH AND SERVE

Divide **rice** among shallow bowls. Ladle over **curry** and **chicken thigh fillets**. Garnish with **remaining curry leaves** and **lemon wedges**.

**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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

