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DINNER TWIST
LOCAL, HEALTHY, DELIVERED

Product Spotlight: Pappadums

Milled legumes, like chickpeas or lentils, are usually the main ingredients in papadums. But, depending on where in India they're from, they can also be made from potatoes or rice and tapioca flours.

Chicken Khorma Curry

with Pappadums

A warming and nourishing chicken Khorma curry with sweet potato, zucchini and capsicum served with crunchy pappadums.

35 minutes | 4/6 servings | Chicken

Add some sides!

This khorma curry would pair well with cooked rice, raita or naan breads!

Per serve 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	22g/31g	54g

FROM YOUR BOX

	4 PERSON	6 PERSON
DICED CHICKEN BREAST	600g	600g + 300g
BROWN ONION	1	1
KHORMA CURRY PASTE	2 sachets	3 sachets
SWEET POTATO	800g	1.2kg
ZUCCHINI	1	1
GREEN CAPSICUM	1	2
COCONUT MILK	400ml	2 x 400ml
PAPPADUMS	1 packet	2 packets
ALMOND MEAL	25g	2 x 25g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan with lid

NOTES

It is quickest to cook the pappadums in the microwave according to the packet instructions; this also uses less oil.

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1. BROWN THE CHICKEN

Heat a large frypan over medium-high heat with **oil.** Add **chicken** and cook for 3-5 minutes until golden.

2. ADD THE CURRY PASTE

Slice and add **onion**, cook for 2 minutes. Stir in **Khorma curry paste** and cook for further 1-2 minutes.

3. ADD THE VEGETABLES

Roughly chop **sweet potato** and **zucchini**, slice **capsicum**. Add to pan as you go with **coconut milk** and **1/2 tin water**. Cover and simmer for 15 minutes.

4. COOK THE PAPPADUMS

In the meantime, cook the **pappadums** according to the preferred method on the packet (see notes).

5. STIR IN ALMOND MEAL

Stir in **almond meal** to **chicken curry** and season to taste with **salt and pepper.** Add a little more water if needed.

6. FINISH AND SERVE

Divide even amounts of **curry** into shallow bowls. Serve with **pappadums.**

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**