




Product Spotlight: Coconut Milk


Coconut milk is the liquid that comes from blending coconut flesh with water. It gives a great background flavour to curries and dressings.



Creamy Butter Bean Khorma with Pappadums

A rich and creamy butter bean khorma packed with sweet potato, warming spices and pops of sweetness from sultanas. Finished with fresh spinach and served with crispy pappadums.

 30 minutes

 2 servings

 Plant-Based

Garnish it!

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

Per serve: **PROTEIN** 17g **TOTAL FAT** 38g **CARBOHYDRATES** 83g

FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	400g
CHERRY TOMATOES	200g
GINGER	1 piece
TINNED BUTTER BEANS	400g
KHORMA CURRY PASTE	2 sachets
COCONUT MILK	400ml
SULTANAS & ALMOND MEAL MIX	1 packet
PAPPADUMS	1 packet
BABY SPINACH	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric

KEY UTENSILS

large frypan with lid, small saucepan

NOTES

You can peel the sweet potato if you prefer. We cut the sweet potato into 2–3 cm pieces, but you can cut into smaller pieces for quicker cooking. Alternatively, cook the curry in your slow cooker.

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



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1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium heat with **oil**. Slice **onion** and dice **sweet potatoes** (see notes). Halve **tomatoes**. Add to pan as you go. Cook for 2–4 minutes until starting to soften.



2. SIMMER THE CURRY

Grate **ginger**. Stir in along with **1/2 tsp turmeric, drained butter beans, curry paste, coconut milk** and **1/2 cup water**. Cover and simmer for 15–20 minutes or until **sweet potato** is cooked through.



3. COOK THE PAPPADUMS

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



4. FINISH THE CURRY

Add **sultana and almond mix** along with **spinach** and stir until wilted. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Serve **butter bean khorma** with **pappadums** at the table.

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**

