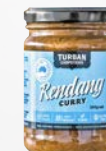




Product Spotlight: Rendang Paste

Made locally by Turban Chopsticks, with aromatic spices and herbs, this Rendang paste creates a rich and luscious curry that will leave you craving more!



Malaysian Coconut Rendang

Roast sweet potatoes, chickpeas and capsicum in a fragrant and full-bodied Rendang curry finished with toasted coconut and coriander all served on a bed of basmati rice.



35 minutes



Plant-Based



2 servings

Switch it up!

This curry is delicious with a variety of vegetables! Substitute the sweet potato for pumpkin, and add zucchini, eggplant or tomatoes if you prefer!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	39g	88g

FROM YOUR BOX

SWEET POTATO	400g
RED CAPSICUM	1
TINNED CHICKPEAS	400g
RENDANG PASTE	1 jar
BASMATI RICE	150g
DESICCATED COCONUT	60g
COCONUT MILK	400ml
LIME LEAVES	2
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce (or tamari)

KEY UTENSILS

oven tray, small frypan, large frypan with lid

NOTES

The lime leaves will be loose in your box. Crush leaves to release their flavour.

The curry paste may be spicy for some. For a milder curry, add half the paste first.

Vegetables and chickpeas are roasted for texture. They can be cooked in the curry sauce instead if preferred.



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1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice **sweet potato** and **capsicum**. Drain and pat dry **chickpeas**. Toss on a lined oven tray with **1/2 tbsp rendang paste, oil, salt and pepper**. Roast for 20 minutes.



2. COOK THE RICE

Meanwhile, place **rice** in a saucepan, cover with **300ml water**. Bring to a boil. Cover with a lid and reduce to lowest heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



3. TOAST THE COCONUT

Add **desiccated coconut** to a large dry frypan. Toast for 2-3 minutes until golden (see notes). Set aside.



4. SIMMER RENDANG SAUCE

Reheat frypan over medium heat. Add **curry paste, coconut milk, 1/2 cup water** and **lime leaves** (see notes). Simmer for 5 minutes.



5. ADD THE VEGETABLES

Add roasted **vegetables** and **chickpeas** to curry along with **toasted desiccated coconut**. Stir to combine. Season to taste with **1/2 -1 tbsp soy sauce**.



6. FINISH AND SERVE

Chop **coriander** and sprinkle on top of **curry**. Serve with **rice**.

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