



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.



Onion Bhajis with Indian Fried Rice

Crispy, moreish onion bhajis served over a flavourful curry leaf and peanut Indian fried rice.

 30 minutes

 2 servings

 Plant-Based

Bulk it up!

Add grated zucchini, sweet potato or pumpkin to the onion bhaji mix to bulk up this dish.

| Per serve | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|-----------|---------|-----------|---------------|
| | 23g | 24g | 96g |

FROM YOUR BOX

| | |
|------------------------|----------|
| BASMATI RICE | 150g |
| ONION BHAJI MIX | 1 packet |
| BROWN ONIONS | 2 |
| GARLIC CLOVES | 2 |
| SALTED ROASTED PEANUTS | 40g |
| CURRY LEAVES | 2 fronds |
| TOMATO | 1 |
| GREEN CAPSICUM | 1 |
| LIME | 1 |
| GREEN CHILLI | 1 |

FROM YOUR PANTRY

oil for cooking, salt, pepper, black mustard seeds (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

Substitute black mustard seeds with yellow mustard seeds, curry powder, cumin seeds or fennel seeds.

Remove seeds from chilli for a milder heat.



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1. COOK THE RICE

Place rice in a saucepan, cover with **300ml 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.



2. PREPARE THE ONION BHAJIS

Pour **onion bhaji mix** into a large bowl along with **3/4 cup water**. Whisk to combine. Thinly slice **1 onion** and add to bowl. Mix to combine.



3. COOK THE ONION BHAJIS

Heat a large frypan over medium-high heat with **oil**. Add **1/4 cupfuls of onion bhaji mix** (this will make 8) to pan and cook for 2–3 minutes each side or until golden. Remove to a plate with paper towel. Keep pan over heat for step 4.



4. SAUTÉ THE VEGETABLES

Dice **remaining onion**, crush **garlic** and roughly chop **peanuts**. Add to reserved pan with extra **oil** along with **2 tsp mustard seeds** and **curry leaves**, sauté for 3 minutes. Dice **tomato** and **capsicum**. Add and sauté for further 4 minutes.



5. FRY THE RICE

Remove and reserve **some curry leaves** for garnish.

Add **rice** and cook for 5 minutes. Remove from heat. Add **lime zest** and **juice from 1/2 lime** (wedge remaining). Season to **taste with salt and pepper**.



6. FINISH AND SERVE

Thinly slice **chilli** (see notes).

Divide **fried rice** among shallow bowls. Add **onion bhajis**. Garnish with **reserved curry leaves, lime wedges** and **green chilli**.

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**

