




### 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

 4/6 servings

 Plant-Based

### Garnish it!

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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	17g	29g/39g	85g

## FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN ONION	1	1
SWEET POTATOES	800g	1.2kg
CHERRY TOMATOES	2 x 200g	3 x 200g
GINGER	1 piece	2 pieces
TINNED BUTTER BEANS	2 x 400g	2 x 400g
KHORMA CURRY PASTE	2 sachets	4 sachets
COCONUT MILK	400ml	2 x 400ml
SULTANAS & ALMOND MEAL MIX	1 packet	2 packets
PAPPADUMS	1 packet	1 packet
BABY SPINACH	60g	120g

## 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.



### 4. FINISH THE CURRY

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



### 2. SIMMER THE CURRY

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



### 5. FINISH AND SERVE

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



### 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**.

**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**

