



### 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 Korma with Pappadums

A mild and creamy curry with flavours of turmeric, ginger and coriander from Turban Chopsticks' much loved Korma paste! This curry features sweet sultanas, tomatoes and spinach, served with crispy pappadums.



25 minutes



4 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** 18g **TOTAL FAT** 33g **CARBOHYDRATES** 58g

## FROM YOUR BOX

BROWN ONION	1
BUTTERNUT PUMPKIN	1
CHERRY TOMATOES	2x 200g
TINNED BUTTER BEANS	2x 400g
KORMA CURRY PASTE	1 jar
COCONUT MILK	400ml
SULTANAS	1 packet
PAPPADUMS	1 packet
BABY SPINACH	120g

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan with lid, small saucepan

## NOTES

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-high heat with **oil**. Slice **onion** and dice **pumpkin** (1-2cm). Halve **tomatoes**. Add to pan as you go. Cook for 2-4 minutes until starting to soften.



### 2. SIMMER THE CURRY

Stir in drained **butter beans**, **curry paste**, **coconut milk** and **1 cup water**. Add **sultanas**. Cover and simmer for 15 minutes or until pumpkin is cooked through.



### 3. COOK THE PAPPADUMS

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



### 4. FINISH THE CURRY

Stir **spinach** through the curry until wilted. Season to taste with **salt and pepper**.



### 5. FINISH AND SERVE

Serve butter bean korma 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

