




### 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

 4/6 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	28g/39g	88g/80g
4/6 Person:			

## FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	800g
RED CAPSICUMS	2	2
TINNED CHICKPEAS	400g	2 x 400g
RENDANG PASTE	1 jar	1 jar
BASMATI RICE	300g	300g + 150g
DESICCATED COCONUT	60g	60g
COCONUT MILK	400ml	400ml
LIME LEAVES	2	3
CORIANDER	1 packet	2 packets

## 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 the 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 potatoes** and **capsicums**. Drain and pat dry **chickpeas**. Toss on a lined oven tray with **1 tbsp rendang paste, oil, salt and pepper**. Roast for 20 minutes.



## 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.

**6P** – add 3/4 cup water.



## 2. COOK THE RICE

Meanwhile, place **rice** in a saucepan, cover with **600ml 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.

**6P** – cover rice with 900ml water.



## 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**.



## 3. TOAST THE COCONUT

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



## 6. FINISH AND SERVE

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

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