

**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



4 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:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	17g	16g	97g

## FROM YOUR BOX

BASMATI RICE	300g
ONION BHAJI MIX	1 packet
BROWN ONIONS	2
GARLIC CLOVES	3
SALTED ROASTED PEANUTS	2 packets
CURRY LEAF	3 fronds
TOMATOES	2
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 **600ml 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.



### 3. 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.



### 4. 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 **3 tsp mustard seeds** and **curry leaves**, sauté for 3 minutes. Dice **tomatoes** and **capsicum**. Add and sauté for further 4 minutes.



### 5. FRY THE RICE

Remove 1/2 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.

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