



**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



4/6 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
4/6 Person:	22g/26g	25g/33g	88g/97g

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
ONION BHAJI MIX	1 packet	2 packets
BROWN ONIONS	2	3
GARLIC CLOVES	3	4
SALTED ROASTED PEANUTS	2 x 40g	3 x 40g
CURRY LEAVES	3 fronds	4 fronds
TOMATOES	2	3
GREEN CAPSICUM	1	2
LIME	1	2
GREEN CHILLI	1	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.



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.

6P - use 900ml water for the rice.



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.

6P - thinly slice 2 onions and use 2 packets bhaji mix.



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.

6P - the onion bhaji mix will make 16.



4. SAUTÉ THE VEGETABLES

Dice **remaining onion**, crush **garlic** and roughly chop **peanuts**. Add to reserved pan with extra **oil** along with **3-4 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 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**.

6P - add lime zest and juice from 1 lime (wedge remaining).



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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