



Product Spotlight: Brown Rice

Brown rice takes a little longer to cook than basmati rice. In return, you're rewarded with an almost nutty flavour, a nice chewy consistency, and loads of vitamins and fibre.



Roast Veggie Red Curry with Cashews & Brown Rice

Hearty comfort food at its best! Rich red curry with an array of good-for-you vegetables served over nutty brown rice and finished with fresh coriander, lime juice and cashew nuts.



35 minutes



4/6 servings



Plant-Based

Switch it up!

This is delicious served over cauliflower rice or noodles. You can add more water or stock and serve as a laksa style meal.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	18g	36g/46g	65g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN RICE	300g	300g + 150g
EGGPLANT	1	1
CARROTS	2	3
BROCCOLI	1	2
RED CURRY PASTE	1 jar	1 jar
SHALLOTS	2	2
GINGER	1 piece	2 pieces
COCONUT CREAM	400ml	2 x 400ml
LIME	1	2
CASHEWS	80g	2 x 80g
CORIANDER	1 packet	1 packet

FROM YOUR PANTRY

oil for cooking, soy sauce, maple syrup or sugar of choice

KEY UTENSILS

saucepan, oven tray, large frypan

NOTES

You can cook the vegetables in the curry instead if you prefer!

We used 90g curry paste but you can use to taste and freeze any leftovers to use for another time!



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1. COOK THE RICE

Set oven to 200°C.

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 20 minutes, or until tender. Drain and rinse.



4. SIMMER THE CURRY SAUCE

Add **90g curry paste** (see notes) and cook for 1 minute, stirring occasionally. Stir in **coconut cream, 1 tin water, 1 tbsp soy sauce**. Simmer over medium-low heat for 10 minutes (un-covered).

6P - stir in 125g curry paste, coconut cream, 1 tin water, 2 tbsp soy sauce.



2. ROAST THE VEGGIES

In the meantime, roughly dice **eggplant**, cut **carrots** into angular pieces and **broccoli** into florets. Toss with **oil** and **1 tbsp red curry paste** on a lined oven tray. Roast for 20 minutes or until golden and tender.

6P - toss with oil and 2 tbsp red curry paste on a lined oven tray.



5. ADD VEGGIES & SEASON

Zest **1/2 lime**. Add to **curry** along with the **roasted veggies**. Season with **juice from 1/2 lime** (wedge remaining), **1/2 tbsp soy sauce** and **1/2 tbsp maple syrup**.

6P - zest 1 lime. Add to curry along with roasted veggies. Season with juice from 1 lime (wedge remaining) 1 tbsp soy sauce and 1 tbsp maple syrup.



3. SAUTÉ THE AROMATICS

Peel and slice **shallots** and grate **ginger**. Heat a large, deep pan over medium heat. Add **shallots** and **ginger** to pan and sauté for 2 minutes.



6. FINISH AND SERVE

Serve **roasted veggie curry** over **brown rice** and topped with **cashew nuts**. Finish with **coriander** and **lime wedges**.

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**

