





Samosa Mix Stuffed Capsicums

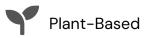
with Raita and Salsa

Roasted capsicums stuffed with aromatic curry samosa filling, served with diced apple salsa, cucumber and coconut yoghurt raita and crispy curry leaves.





2 servings



Spice it up!

To spice it up, serve this dish with your favourite hot sauce, a sprinkle of dried chilli or slices of fresh green chilli!

TOTAL FAT CARBOHYDRATES

67g

FROM YOUR BOX

CAPSICUMS	2
CURRY LEAF FROND	1
BROWN ONION	1
CARROT	1
GARLIC CLOVES	2
SAMOSA SPICE SEED & NUT MIX	1 packet
PRE-COOKED BROWN RICE + QUINOA	1 packet
LIME	1
GREEN APPLE	1
GREEN AFFLE	•
TOMATO	1
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FROM YOUR PANTRY

oil for cooking, salt, pepper, stock cube of choice, vinegar of choice (see notes)

KEY UTENSILS

large frypan, oven tray

NOTES

We used white wine vinegar; apple cider, white, rice wine and red wine vinegars all work well.

Samosa Spice Seed Nut Mix: yellow mustard seeds, ground turmeric, mild curry powder, garam masala, sunflower seeds, raw cashews



1. ROAST THE CAPSICUMS

Set oven to 220°C.

Halve **capsicums** and scoop out **seeds**. Add to a lined oven tray. Drizzle with **oil** and season with **salt and pepper**. Roast for 10-15 minutes until **capsicums** are tender.



2. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat with oil. Add curry leaves and cook for 1-2 minutes to crisp. Remove 1/2 curry leaves. Slice and add onion. Sauté for 2 minutes. Grate carrot and crush garlic, add to pan and sauté for a further 2 minutes.



3. COOK THE SAMOSA MIX

Add spice mix and brown rice and quinoa mix. Cook for 2 minutes. Pour in 3/4 cup water and crumble in stock cube. Cook for 3 minutes. Season to taste with 11/2 tsp vinegar, salt and pepper.



4. MAKE THE SALSA

Zest **lime**. Add to a bowl. Dice **apple** and **tomato**. Add to bowl as you go. Toss to combine.



5. MAKE THE RAITA

Juice 1/2 lime (wedge remaining). Grate cucumber. Add to a bowl as you go along with coconut yoghurt. Season to taste with salt and pepper. Mix to combine.



6. FINISH AND SERVE

Divide capsicums among plates. Spoon in samosa mix (serve any extra filling on the side). Serve with salsa, raita and lime wedges. Garnish with reserved crispy curry leaves.

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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**



