

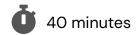




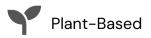
## **Creamy Golden Rice**

### with Spiced Chickpeas

Golden coconut rice with turmeric and kale served topped with a spiced chickpea, sesame seed and coconut mix. Nourishing comfort food at its best.







# Make fried rice!

Omit the coconut milk and use the ingredients to make a fried rice instead. Top with crispy chickpea mix and serve with chilli and soy sauce.

TOTAL FAT CARBOHYDRATES

22g

105g

#### FROM YOUR BOX

| BASMATI RICE              | 150g     |
|---------------------------|----------|
| VEGGIE STOCK              | 1 jar    |
| COCONUT MILK              | 400ml    |
| KALE                      | 3 leaves |
| TINNED CHICKPEAS          | 400g     |
| GARLIC CLOVE              | 1        |
| SHALLOT                   | 1        |
| SESAME SEED & COCONUT MIX | 45g      |
| COCONUT YOGHURT           | 200ml    |
| LIME                      | 1        |
| CORIANDER                 | 1 packet |
|                           |          |

#### FROM YOUR PANTRY

olive oil, salt, pepper, turmeric, ground ginger, chilli flakes (optional)

#### **KEY UTENSILS**

saucepan, large frypan

#### **NOTES**

Use a splatter screen if you have one when you cook the chickpeas.





#### 1. PREPARE THE RICE

Heat 1 tbsp olive oil a large pan over medium heat. Add 1/2 tsp turmeric and rice, stir to coat well. Add 225ml water, 1/2 jar stock and coconut milk. Combine well and bring to a boil (see next step).



#### 2. ADD THE KALE

Remove stalks, roughly chop and add kale on top of the rice (don't stir). Cover and cook over medium-low heat for 10 minutes, turn off the heat and allow to sit for further 5-10 minutes.



#### 3. COOK THE CHICKPEAS

Drain and pat dry chickpeas, slice garlic and shallots. Add to a large frypan with 1/4 cup olive oil. Cook over medium heat, stirring occasionally, until the chickpeas are crispy, about 8–10 minutes (see notes). Season with 1/2 tsp ginger and salt.



#### 4. ADD SESAME & COCONUT

Add the sesame and coconut mix to pan, toss to combine. Cook for further 2 minutes, until toasted. Remove from the heat.



#### **5. MIX THE YOGHURT**

Combine coconut yoghurt with zest and juice from 1/2 lime (wedge remaining). Season with salt and pepper. Sprinkle over 1/2 tsp chilli flakes (optional).



#### 6. FINISH AND SERVE

When rice is cooked, stir in 1 - 1 1/2 cup water until creamy. Season to taste with salt.

Divide the golden rice among bowls and top with lime yoghurt and chickpeas. Garnish with chopped coriander and a lime wedge.

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 0481 072 599 or send an email to hello@dinnertwist.com.au



