



Product Spotlight: Snow Peas

In France the snow pea is also known as mange-tout, meaning "eat it all". This is because of the unusual fact you can eat pea, pod and all!



4 Korma Curry with Tempeh

Tempeh in Turban Chopsticks' Korma curry paste, with vegetables, served with pappadums.

 30 mins

 2 servings

 Plant-Based

2 July 2021

Add some side dishes!

This korma curry would pair well with some cooked rice, raita, naan bread, lentil dhal or Bombay potatoes.

Per serve: **PROTEIN** 36g **TOTAL FAT** 48g **CARBOHYDRATES** 57g

FROM YOUR BOX

TEMPEH	1 packet (200g)
CHERRY TOMATOES	1/2 bag (100g)*
KORMA CURRY PASTE	1 jar
TOMATO PASTE	1 sachet
BUTTERNUT PUMPKIN	1/2 *
CARROT	1
PAPPADUMS	1 packet (113g)
SNOW PEAS	1/2 bag (75g) *
ALMOND MEAL	1 packet
CORIANDER	1 packet (20g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

large frypan

NOTES

Use your curry paste jar to measure, that way you also get any extra paste left in the jar.

It is quickest to cook the pappadums in the microwave according to the packet instructions. This also uses less oil.



1. BROWN THE TEMPEH

Heat a large frypan over medium-high heat with **oil**. Cut the tempeh into smaller pieces, add to the pan and cook for 1-2 minutes on each side. Remove from pan.



2. ADD CURRY PASTE

Add cherry tomatoes to pan with korma curry paste and tomato paste. Cook in pan for 2-3 minutes. Pour in **2 jars water** (see notes).



3. SIMMER CURRY

Dice pumpkin and slice carrot, add to pan as you go. Simmer curry, covered, for 12-15 minutes until vegetables are tender.



4. COOK THE PAPPADUMS

Cook the pappadums according to the preferred method on the packet (see notes).



5. SLICE THE SNOW PEAS

Slice the snow peas and stir through the curry with the almond meal and tempeh. Season with **salt and pepper** to taste.



6. FINISH AND PLATE

Divide even amounts of curry into shallow bowls, top with fresh coriander and serve with pappadums.

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

