



Product Spotlight: Mughal Foods


Mughal Foods is a local WA bakery, specialising in making Indian bread. They use 100% Australian-grown wheat flour and avoid using the preservatives and artificial additives commonly found in commercial Indian bread.



Sri Lankan Potato and Egg Curry with Naan

This Sri Lankan curry has a beautiful, warming spice base and creamy coconut milk, cooked with diced potato and served with crispy curry leaves and toasted naan.

 30 minutes

 2 servings

 Vegetarian

Set and Forget!

Sauté the curry paste, then add to a slow cooker along with vegetables, coconut milk and water. Cook on high heat for 3-4 hours. You can cook this curry a few days ahead. Store in the fridge and reheat to serve.

Per serve: **PROTEIN** 25g **TOTAL FAT** 27g **CARBOHYDRATES** 78g

FROM YOUR BOX

BROWN ONION	1
GINGER	1 piece
SRI LANKAN SPICE MIX	1 packet
CURRY LEAVES	1 frond
GREEN CAPSICUM	1
MEDIUM POTATOES	3
CHERRY TOMATOES	200g
TINNED COCONUT MILK	165ml
FREE-RANGE EGGS	6-pack
NAAN	2-pack
LEMON	1

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 stock cube

KEY UTENSILS

2 frypans, saucepan, stick mixer or small blender

NOTES

We used coconut oil for extra flavour.

Boiling the eggs for 6 minutes will give you runny yolks. Scan the QR code for tips on how to cook eggs to perfection!

Make garlic naan! Mix 1 tbsp melted butter with 1 crushed garlic clove. Brush over warmed naan to serve.

No gluten option – Naan bread is replaced with GF wraps.



1. MAKE THE CURRY PASTE

Bring a saucepan of water to a boil.

Roughly chop onion. Peel and chop ginger. Add to a jug along with spice mix and **1 tbsp water** to loosen. Use a stick mixer to blend to a smooth paste.



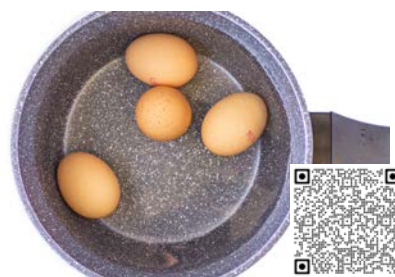
2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil** (see notes). Add curry paste and 1/2 curry leaves to pan. Sauté for 1-2 minutes until fragrant. Dice capsicum and potatoes. Add to pan as you go along with cherry tomatoes.



3. SIMMER THE CURRY

Pour in coconut milk and **3/4 tin water**. Crumble in **stock cube**. Stir to combine. Simmer, covered, for 20 minutes until potatoes are tender.



4. BOIL THE EGGS

Add eggs (use to taste) to saucepan of boiling water. Cook for 6-8 minutes (see notes). Cool under running cold water. Peel and halve.



5. WARM THE BREAD

Heat a second frypan over medium-high heat. Coat naan in **oil** (see notes). Add to pan to toast for 1 minute each side. Remove, set aside and keep warm. Add remaining curry leaves to pan, crisp for 1-2 minutes.



6. FINISH AND SERVE

Squeeze juice of 1/2 lemon (wedge remaining and set aside) into curry. Season to taste with **salt and pepper**.

Divide curry among bowls along with boiled eggs. Garnish with crisp curry leaves. Serve with naan and lemon 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 **0481 072 599** or send an email to hello@dinnertwist.com.au

