




Product Spotlight: Mughal Foods


Curry leaves come from a tree in the citrus fruit family. When cooked, they release a deliciously nutty aroma and are a staple in South Indian cooking.



Sri Lankan Potato and Egg Curry with Rice

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 basmati rice.

 35 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** 27g **TOTAL FAT** 27g **CARBOHYDRATES** 116g

FROM YOUR BOX

| | |
|----------------------|----------|
| BASMATI RICE | 150g |
| BROWN ONION | 1 |
| GINGER | 1 piece |
| SRI LANKAN SPICE MIX | 1 packet |
| CURRY LEAVES | 2 fronds |
| GREEN CAPSICUM | 1 |
| MEDIUM POTATOES | 2 |
| CHERRY TOMATOES | 200g |
| TINNED COCONUT MILK | 165ml |
| FREE-RANGE EGGS | 6-pack |
| LEMON | 1 |

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 stock cube

KEY UTENSILS

large frypan with lid, 2 saucepans, stick mixer or small food processor

NOTES

We used coconut oil for extra flavour.

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

Sri Lankan Spice Mix: ground turmeric, ground cumin, ground coriander, ground cinnamon, ground cardamom, smoked paprika



1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



2. MAKE THE CURRY PASTE

Bring a second saucepan of water to a boil (for step 5).

Roughly chop **onion**. Peel and chop **ginger**. Add to a jug along with **spice mix** and **1–2 tbsp water** to loosen. Use a stick mixer to blend to a smooth paste.



3. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil** (see notes). Add **curry leaves** to pan and leave to crisp. Remove 1/2 and set aside for garnish. Add curry paste to pan and sauté for 1–2 minutes until fragrant.



4. SIMMER THE CURRY

Dice **capsicum** and **potatoes**. Add to pan as you go along with **cherry tomatoes**. Pour in **coconut milk** and **1 tin water**. Crumble in **stock cube**. Stir to combine. Simmer, covered, for 20 minutes until potatoes are tender.



5. BOIL THE EGGS

Add 4 **eggs** to saucepan of boiling water. Cook for 6–8 minutes (see notes). Cool under running cold water. Peel and halve.



6. FINISH AND SERVE

Squeeze juice of 1/2 lemon (wedge remaining) into curry. Season to taste with **salt and pepper**. Add eggs and gently stir.

Divide curry and rice among bowls. Garnish with crispy curry leaves 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**

