

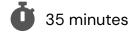




Sri Lankan Potato and Egg Curry

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.







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.

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.



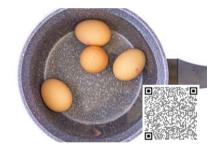
3. SAUTÉ THE VEGETABLES

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 <u>juice of 1/2 lemon</u> (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



