



### Product Spotlight: Curry Leaves

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.

 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	TOTAL FAT	CARBOHYDRATES
	14g	24g	64g

## 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	400ml
FREE-RANGE EGGS	6-pack
LEMON	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, 1/2 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.



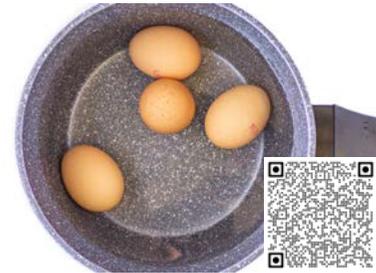
### 3. SAUTÉ THE VEGETABLES

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 **1/2 cup water**. Crumble in **1/2 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

