




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 Chicken Korma Curry

Diced chicken breast in Turban Chopsticks' Korma curry paste, with vegetables, served with pappadums.

 30 mins

 4 servings

 Chicken

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** 43g **TOTAL FAT** 20g **CARBOHYDRATES** 26g

FROM YOUR BOX

DICED CHICKEN BREAST	400g
TOMATOES	2
KORMA CURRY PASTE	1 jar
TOMATO PASTE	1 sachet
CARROT	1
BROCCOLI	1
PAPPADUMS	1 packet (113g)
SNOW PEAS	1/2 bag (125g) *
ALMOND MEAL	30g
CORIANDER	1 packet (20g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper

KEY UTENSILS

large frypan

NOTES

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



1. BROWN THE CHICKEN

Heat a large frypan over medium-high heat with **oil**. Add chicken and cook for 3-5 minutes until brown.



2. ADD CURRY PASTE

Roughly chop tomatoes, add to pan as you go with korma curry paste and tomato paste. Sauté in pan for 2-3 minutes.



3. SIMMER CURRY

Slice carrot, cut broccoli into florets add to pan as you go with **1 1/2 jars water**. Simmer for 10-12 minutes.



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. Season with **salt and pepper**.



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

