Classic Curried Sausages

Fragrant basmati rice and tender green beans served alongside juicy beef chipolatas in a hearty tomato–based curry sauce with carrots and a hint of warm spice.

🕐 30 minutes   🍴 4 servings   🥩 Beef

FROM YOUR BOX

BASMATI RICE	300g
GREEN BEANS	150g
BEEF CHIPOLATAS	600g
BROWN ONION	1
CARROTS	2
TINNED CHOPPED TOMATOES	400g

FROM YOUR PANTRY

oil for cooking/butter, salt and pepper, curry powder, flour (of choice), stock cube (of choice)

NOTES

Curry powder can vary in heat, use according to taste. You could use a curry paste such as butter chicken or korma paste instead, or for a milder flavour use 1 tbsp mustard or ground cumin.

1. COOK THE RICE & BEANS

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10-15 minutes. Trim **beans** and place on top of rice. Remove from heat, stand for 5 minutes. Remove beans and stir rice carefully with a fork.

TIP *You can cook the beans in the curry sauce if preferred.*

2. COOK THE CHIPOLATAS

Heat a frypan over medium-high heat with **oil**. Add **chipolatas** and cook for 8 minutes turning or until cooked through. Remove to a plate and keep pan on heat.

TIP *While the chipolatas are cooking you can prepare the onion and carrots to save time.*

3. SIMMER THE SAUCE

Slice **onion** and **carrots**. Add to pan along with **1 tbsp oil or butter** and cook down for 2 minutes. Stir in **1-2 tbsp curry powder** (see notes), **1 crumbled stock cube** and **1 tbsp flour**. Add the tinned **chopped tomatoes** and **1 cup water**, stirring to combine. Cover and simmer for 5-10 minutes until carrots are tender.

TIP *For a sweet curry, add some sultanas, honey or 1/2 tbsp sugar of choice. We added raw sugar and use plain flour.*

4. FINISH AND SERVE

Thickly slice chipolatas on an angle (optional) and return to sauce to coat. Season with **salt and pepper**. Serve with rice and side of beans.

TIP *You can finish the dish with a dollop of yoghurt and fresh chopped coriander.*

This recipe has simplified instructions to help lower your meal cost.