



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



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



4/6 servings



Beef

FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
GREEN BEANS	150g	2 x 150g
BEEF CHIPOLATAS	600g	600g + 300g
BROWN ONION	1	1
CARROTS	2	3
CHOPPED TOMATOES	400g	2 x 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.

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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.

6P – cover rice with 900ml water.

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.

6P – stir in 2–3 tbsp curry powder, 1 1/2 crumbled stock cube and 1 1/2 tbsp flour. Add 2 tins chopped tomatoes and a little water if needed.

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.*