



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cucumber

The cucumber can certainly help you stay hydrated as 96% consists of water! You can add slices of any leftover cucumber to water to make a refreshing infused drink!



2 Bombay Chicken & Potatoes

A delicious one pan dish with golden curried potatoes, chicken, tomato and spring onions, finished with a dollop of creamy yoghurt and crunchy cucumber topping.

 20 minutes

 2 servings

 Chicken

31 December 2021

Transform the dish!

Cooking for the less adventurous? Cut the potatoes into wedges and roast them. Coat the chicken with the Bombay spice and thread onto skewers for the BBQ. Use the tomato and cucumbers to make a salsa.

FROM YOUR BOX

POTATOES	3
DICED CHICKEN THIGHS 	300g
BOMBAY SPICE MIX	1 packet
CURRY LEAVES	1 frond
TOMATO	1
SPRING ONIONS	4
LEBANESE CUCUMBER	1
NATURAL YOGHURT	1 tub (200g)
 PANEER CHEESE	1 packet
 MINI PAPADUMS	1 packet

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS

kettle, saucepan, frypan

NOTES

You can grate the cucumbers and combine with yoghurt to make a raita sauce if preferred.

The Bombay Spice Mix contains:

Cumin seeds, black mustard seeds, ground turmeric and curry powder.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



1. BOIL THE POTATOES

Boil the kettle. Chop potatoes and place in a saucepan, cover with hot water and boil for 10-12 minutes until tender (see step 5).



2. COOK THE CHICKEN

Heat a frypan over medium-high heat with **oil or butter**. Add chicken, 1/2 Bombay spice mix and curry leaves to pan. Cook for 3-4 minutes until fragrant.

 **VEG OPTION** - Dice paneer cheese and cook with spice mix and curry leaves as above.



3. ADD THE VEGETABLES

Wedge tomato and cut spring onions into 4cm pieces (reserve tops). Add to pan as you go. Cook for 5 minutes, tossing occasionally.



4. MAKE THE TOPPING

Meanwhile, deseed and slice cucumber. Slice reserved spring onion tops and toss together.



5. TOSS THE POTATOES

Drain potatoes when cooked and add to pan. Toss until combined and season with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve chicken and potatoes with a dollop of yoghurt and garnish with cucumber topping.

 **VEG OPTION** - Divide paneer and potatoes among bowls with a dollop of yoghurt. Garnish with topping and serve with mini papadums on the side.

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

