



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Turban Chopsticks

Passionate about supporting our local farmers and producers – turban chopsticks is our go-to supplier for quick-to-make and delicious Indian-style meals!



1 Chicken Korma

A quick chicken kofta using Turban Chopstick's brand new Korma paste (WA made!). Served with delicious naan breads.

 20 minutes

 2 servings

 Chicken

14 September 2020

Serve with rice!

If you like your curry served over rice – go for it! You can reduce the amount of potatoes instead.

FROM YOUR BOX

DICED CHICKEN THIGH FILLETS	300g
BROWN ONION	1
MEDIUM POTATOES	2
RED CAPSICUM	1/2 *
KORMA PASTE	1/2 jar *
TOMATO PASSATA	1/2 jar *
NAAN BREADS	1 packet
ALMOND MEAL	1 packet (20g)
CORIANDER	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper

KEY UTENSILS

frypan with lid, frypan

NOTES

No gluten option – naan breads are replaced with **papadums**. Cook as per packet instructions. Cooking them in the microwave requires less oil.

Veg option – chicken thigh fillets are replaced with **1 packet of paneer cheese**. Dice and cook in a frypan with oil over medium-high heat for 3–4 minutes turning until golden. Remove and set aside. Return at last step to heat through.



1. SEAL THE CHICKEN

Heat a frypan with **oil** over high heat. Add chicken thighs and cook until sealed and golden all around. Dice and add onion.



2. SIMMER THE KORMA

Roughly chop potatoes and slice capsicum. Add to pan with 1/2 jar korma paste, **1/4 cup water** and 1/2 jar tomato passata. Simmer, covered, over medium heat for 15 minutes or until potatoes are tender.



3. WARM THE BREADS

Warm naan breads in a dry frypan. Place in a clean kitchen towel as you go to keep warm.



4. ADD THE ALMOND MEAL

Add almond meal to korma and stir to combine. Season korma with **salt and pepper** to taste (see notes).



5. FINISH AND SERVE

Top korma with chopped coriander and serve with breads.

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

