




### Product Spotlight: Coconut Milk


Coconut milk is the liquid that comes from blending coconut flesh with water. It gives a great background flavour to curries and dressings.



## Creamy Butter Bean Korma with Papadums

A mild and creamy curry flavoured with turmeric, ginger and coriander from Turban Chopsticks' much-loved Korma paste! This curry features sweet sultanas, tomatoes and spinach, served with crispy papadums.

 25 minutes

 2 servings

 Plant-Based

25 August 2023

## Garnish it!

*You can finish this dish with fresh mint or coriander. Serve with coconut yoghurt and a wedge of lemon if you have some!*

Per serve: **PROTEIN** 31g **TOTAL FAT** 50g **CARBOHYDRATES** 133g

## FROM YOUR BOX

BROWN ONION	1
SWEET POTATO	400g
CHERRY TOMATOES	1 packet (200g)
TINNED BUTTER BEANS	400g
KORMA CURRY PASTE	1 jar
COCONUT MILK	400ml
SULTANAS	1 packet (30g)
PAPADUMS	1 packet
BABY SPINACH	1 bag (60g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large frypan with lid, small saucepan

## NOTES

You can cook the pappadums in the microwave according to packet instructions to use less oil.



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### 1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice onion and dice sweet potato (1-2cm). Halve tomatoes. Add to pan as you go. Cook for 2-4 minutes until starting to soften.



### 2. SIMMER THE CURRY

Stir in drained butter beans, curry paste and coconut milk. Add sultanas. Cover and simmer for 15 minutes or until sweet potato is cooked through.



### 3. COOK THE PAPADUMS

Meanwhile, cover the base of a small saucepan with **oil**, roughly 1cm deep (see notes). Heat over medium-high heat. When small bubbles start to rise in oil, use tongs to submerge a papadum until it puffs. Remove to a lined plate and repeat with remaining.



### 4. FINISH THE CURRY

Stir spinach through the curry until wilted. Season to taste with **salt and pepper**.



### 5. FINISH AND SERVE

Serve butter bean korma with pappadums at the table.

**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**

