



### Product Spotlight: Butternut Pumpkin

Also known as butternut squash, butternut pumpkin is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of pumpkin!



## Sri Lankan Lamb Curry with Coconut Sambal

Lamb mince cooked in warming spices and coconut milk with butternut pumpkin and broccoli makes up this hearty curry, served with fresh coconut sambal and pappadums.



30 minutes



4 servings



Lamb

## Leave it on!

*We recommend leaving the skin on your pumpkin. Not only does it save on preparation time, you will also have the added nutritional benefits provided by the skin.*

Per serve: **PROTEIN** 42g **TOTAL FAT** 34g **CARBOHYDRATES** 68g

## FROM YOUR BOX

LAMB MINCE	500g
BROWN ONION	1
SRI LANKAN SPICE MIX	1 packet
BUTTERNUT PUMPKIN	1
TINNED CHICKPEAS	400g
COCONUT MILK	400ml
LIME	1
LEBANESE CUCUMBERS	2
GREEN CHILLI	1
DESICCATED COCONUT	1 packet
BROCCOLI	1
PAPPADUMS	1 packet

## FROM YOUR PANTRY

salt, pepper, 1 stock cube of choice

## KEY UTENSILS

large frypan

## NOTES

Cooking the pappadums in the microwave according to packet instructions is the quickest method and uses less oil.

*Sri Lankan spice mix: ground turmeric, ground cumin, ground coriander, ground cinnamon, ground cardamom, smoked paprika*



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### 1. SAUTÉ THE AROMATICS

Heat a large frypan over medium-high heat. Add lamb mince and cook for 3 minutes. Slice onion and add to pan along with spice mix. Cook for a further 3 minutes until fragrant and onion begins to soften (see step 2).



### 4. ADD THE BROCCOLI

Finely chop broccoli stems and roughly chop remaining into florets. Add to curry and cook for a further 5 minutes.



### 2. ADD PUMPKIN & SIMMER

Meanwhile, dice pumpkin (see cover for notes) and drain and rinse chickpeas. Reserve 1 tbsp coconut milk (see step 3), add remaining to pan along with pumpkin, **stock cube** and **1 tin water**. Cover and simmer curry for 10-15 minutes.



### 5. COOK THE PAPPADUMS

Cook the pappadums according to preferred method on packet (see notes).



### 3. MAKE THE SAMBAL

Zest lime (wedge remaining lime and set aside). Dice cucumbers and finely chop chilli. Add to a bowl along with reserved coconut milk and desiccated coconut. Season with **salt** and mix to combine.



### 6. FINISH AND SERVE

Season curry to taste with **salt and pepper**.

Serve curry tableside. Top with sambal and serve with pappadums.

**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**

