




Product Spotlight: Quinoa Flakes


Quinoa flakes are quinoa that has been steam-rolled! Great used in muesli, pancakes or baked goods, or as a nutritious gluten-free alternative to breadcrumbs.



Katsu Curry with Pickled Vegetables

This Japanese Katsu Curry features oven-baked crispy crumbed eggplant, flavourful Japanese curry, with lentils for added protein, and a fresh, tangy topping of pickled cabbage, cucumber, and carrot.

 35 minutes

 4 servings

 Plant-Based

Skip it!

If you want to skip blending the curry sauce, you can! Simply dice the onion and crush garlic before adding to the saucepan.

Per serve: **PROTEIN** 22g **TOTAL FAT** 4g **CARBOHYDRATES** 128g

FROM YOUR BOX

| | |
|-----------------------|---------|
| SUSHI RICE | 300g |
| QUINOA FLAKES | 80g |
| MEDIUM EGGPLANTS | 2 |
| BROWN ONION | 1 |
| GARLIC CLOVES | 2 |
| RED LENTILS | 150g |
| VEGETABLE STOCK PASTE | 2 jars |
| GREEN CABBAGE | 1/4 |
| CARROT | 1 |
| LEBANESE CUCUMBER | 1 |
| CHIVES | 1 bunch |

FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, sugar of choice, curry powder, cornflour

KEY UTENSILS

2 saucepans, oven tray, stick mixer

NOTES

White pepper is a great alternative to cracked black pepper, particularly in Japanese and Chinese dishes. It has a milder flavour and is easier to hide from fussy eaters.

What to add more? Try shredded seaweed nori sheets, sesame seeds, dried chilli flakes, sliced pickled radish or edamame beans.



1. COOK THE RICE

Set oven to 220°C.

Rinse **sushi rice**. Place in a saucepan with **650ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed.



2. CRUMB THE EGGPLANT

Add **3 tbsp cornflour**, **1/4 cup water**, **salt and pepper** (see notes) to a bowl, whisk to combine. Spread **quinoa flakes** on a plate. Slice **eggplant** into 3cm pieces. Dip eggplant into flour mix, then press into quinoa flakes.



3. COOK THE EGGPLANT

Place eggplant on a lined oven tray. Drizzle with **oil** and bake for 20-25 minutes until golden and crispy. Season with **salt and pepper**.



4. MAKE THE CURRY SAUCE

Roughly chop **onion** and **garlic**. Add to a saucepan over medium-high heat with **oil**. Sauté for 3 minutes to soften onion. Add **lentils**, **stock**, **3 tsp curry powder** and **3 cups water**. Simmer, semi-covered, for 10 minutes or until lentils are tender. Use a stick mixer to blend to smooth consistency.



5. PREPARE THE TOPPINGS

Thinly slice **cabbage** and **carrot**. Cut **cucumber** into matchsticks. Add to a bowl as you go along with **3 tbsp vinegar**, **1 tsp sugar** and **1 tsp salt**. Toss to combine. Thinly slice **chives** and set aside.



6. FINISH AND SERVE

Season curry sauce with **salt and pepper** and drain pickled vegetables.

Divide rice among shallow bowls. Spoon in curry sauce and add eggplant. Add toppings and garnish with chives (see notes).

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**

