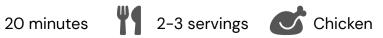


# **Peanut Butter Chicken Curry**

This curry is inspired by the West African peanut stew with sweet potato simmered in comforting flavours of tomato and peanuts, served over rice.







# Spice it up!

Scatter over some peanuts, add a little heat from chilli flakes or fresh chilli, or squeeze in some lime juice at the end to really give the dish a lift in flavour!

#### FROM YOUR BOX

BASMATI RICE	150g
CHICKEN MINCE	250g
LEEK	1/2 *
GINGER	1 piece
ТОМАТО	1
SMALL SWEET POTATO	1
TOMATO PASTE	2 tbsp *
PEANUT BUTTER	2 slugs
COCONUT MILK	400ml
BROCCOLI	1
CHICKPEAS	400g
PEANUTS	1 packet (40g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

#### **KEY UTENSILS**

saucepan, large frypan with lid

#### **NOTES**

Use the rice tub to quickly measure up 1.5 x amount of water.

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



#### 1. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water (see notes). Cover with a lid, cook over low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



#### 2. COOK THE CHICKEN

Heat a frypan with oil over medium heat. Add chicken mince to cook. Slice leek and grate ginger to yield 1 tbsp. Add to the pan as you go. Season with 1 tbsp cumin.

VEG OPTION - Prepare as above, without the chicken.



#### 3. ADD THE SAUCE

Dice and add tomato and sweet potato (1-2cm dice). Stir in 1-2 tbsp tomato paste, peanut butter, coconut milk and 1/2 tin water.



### 4. SIMMER THE CURRY

Cut broccoli into florets and simmer the curry semi-covered for 8-10 minutes or until sweet potato is tender.

VEG OPTION - Cook as above. Drain and stir in chickpeas towards the end of cooking.



## 5. FINISH AND PLATE

Season curry to taste with salt and pepper. Serve over rice.

VEG OPTION - Roughly chop and scatter over the peanuts to serve.





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