

Chicken Korma Curry & Garlic Tortillas

with Tomato-Ginger Pea Pods & Peanuts

TASTE TOURS



Recipe Update
 We've replaced the green beans in this recipe with pea pods due to local ingredient availability. It'll be just as delicious, just follow your recipe card!

Grab your Meal Kit with this symbol



Basmati Rice



Carrot



Brown Onion



Pea Pods



Tomato



Curry Leaves



Mint



Coriander



Chicken Thigh



Ginger Paste



Garlic Paste



Mini Flour Tortillas



Greek-Style Yoghurt



Mumbai Spice Blend



Mild Curry Paste



Coconut Milk



Crushed Peanuts



Onion Chutney

Prep in: 30-40 mins
 Ready in: 35-45 mins

Eat Me Early

From the coconutty chicken curry and buttery rice, to the zingy and vibrant veggie side dish, you'll be savouring every bite of tonight's Indian-inspired feast! Did we mention the garlicky tortillas? They're perfect for scooping up all the deliciousness.

Pantry items
 Olive Oil, Butter

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Medium saucepan with a lid · Large frying pan · Oven tray lined with baking paper

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	30g	60g
water*	1½ cups	3 cups
basmati rice	1 medium packet	1 large packet
carrot	1	2
brown onion	1	2
pea pods	1 small packet	1 medium packet
tomato	1	2
curry leaves	½ packet	1 packet
mint	1 packet	1 packet
coriander	1 packet	1 packet
chicken thigh	1 medium packet	2 medium packets OR 1 large packet
ginger paste	1 medium packet	1 large packet
garlic paste	1 packet	2 packets
mini flour tortillas	6	12
Greek-style yoghurt	1 medium packet	1 large packet
Mumbai spice blend	1 medium sachet	1 large sachet
mild curry paste	1 medium packet	2 medium packets
coconut milk	1 packet	2 packets
crushed peanuts	1 medium packet	1 large packet
onion chutney	1 medium packet	2 medium packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5491kJ (1312Cal)	634kJ (152Cal)
Protein (g)	53.9g	6.2g
Fat, total (g)	60g	6.9g
- saturated (g)	30g	3.5g
Carbohydrate (g)	134g	15.5g
- sugars (g)	31.9g	3.7g
Sodium (mg)	2358mg	272mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns



Cook the butter rice

- Preheat oven to **220°C/200°C fan-forced**.
- In a medium saucepan, melt the **butter** with a drizzle of **olive oil** over medium-high heat.
- Add the **water** and bring to the boil. Add **basmati rice** and a good pinch of **salt**. Stir, cover with a lid and reduce heat to low.
- Cook for **10 minutes**, then remove pan from heat.
- Keep covered until rice is tender and water is absorbed, **10 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Prep the sides

- In a small bowl, combine **garlic paste** and a generous drizzle of **olive oil**. Season, then stir to combine.
- Place **mini flour tortillas** on a lined oven tray. Spread **garlic oil mixture** on both sides of each **tortilla**. Set aside.
- In a second small bowl, combine **Greek-style yoghurt** and **mint**.



Get prepped

- Meanwhile, cut **carrot** into thin rounds.
- Thinly slice **brown onion**.
- Trim **pea pods**.
- Roughly chop **tomato**.
- Pick **curry leaves** (see ingredients).
- Thinly slice **mint** and **coriander** leaves.
- Cut **chicken thigh** into 2cm chunks.



Make the korma curry

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion**, **carrot** and **chicken**, tossing, until browned, **7-8 minutes**.
- Add **curry leaves**, **Mumbai spice blend** and **mild curry paste** and cook until fragrant, **1-2 minutes**.
- Stir in **coconut milk**. Simmer until slightly reduced and chicken is cooked through (when no longer pink inside), **4-5 minutes**.
- Meanwhile, bake **tortillas** until warmed through, **5-8 minutes**.



Cook the tomato-ginger pea pods

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **pea pods**, tossing, until starting to soften, **1 minute**.
- Add **ginger paste**, **tomato** and a splash of **water**. Cook until beans are tender and tomato is starting to break down, **2-3 minutes**.
- Season with **salt** and **pepper**. Transfer to a bowl. Cover to keep warm.



Serve up

- Divide rice between bowls.
- Top with chicken korma curry.
- Sprinkle over **crushed peanuts** and coriander.
- Serve with garlic tortillas, **onion chutney**, tomato-ginger pea pods and mint yoghurt. Enjoy!

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