



# North Indian Golden Cheese Curry

with mushrooms and rice

Veggie 25-30 mins • Spicy

7



Rice



Chopped Tomatoes



Rogan Josh Curry Paste



Mushrooms



Garlic



Chives



North Indian Style Spice Mix



Honey



Grilling Cheese

Pantry Items: Salt, Pepper, Sugar, Water, Oil, Butter



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## Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

## Cooking tools you will need

Grater, pot with lid

## Ingredients

	2P	4P
Rice	150 g	300 g
Chopped Tomatoes	1 pack	2 packs
Rogan Josh Curry Paste	1 sachet	2 sachets
Mushrooms	250 g	500 g
Garlic	2 units	4 units
Chives	5 g	10 g
North Indian Style Spice Mix	2 sachets	4 sachets
Honey	1 sachet	2 sachets
Grilling Cheese	200 g	400 g

## Nutrition

	Per serving	Per 100g
<b>for uncooked ingredients</b>	<b>535.5 g</b>	<b>100 g</b>
Energy (kJ/kcal)	3087.8 kJ/ 738 kcal	576.6 kJ/ 137.8 kcal
Fat (g)	28.6 g	5.3 g
Sat. Fat (g)	17 g	3.2 g
Carbohydrate (g)	82.4 g	15.4 g
Sugars (g)	17.7 g	3.3 g
Protein (g)	38.4 g	7.2 g
Salt (g)	4.5 g	0.8 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

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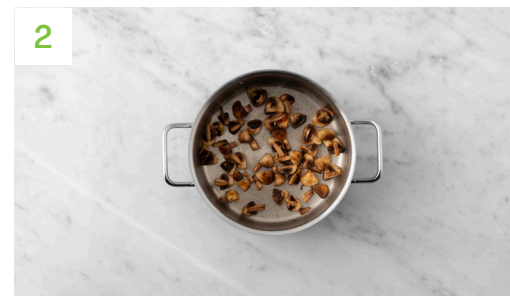


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## 1 Make the Rice

- Pour 300ml cold **salted water** (double for 4p) into a medium pot with a tight-fitting lid.
- Stir in the **rice** and bring to the boil.
- Once boiling, lower the heat to medium, cover and cook for 10 mins, then remove the pot from the heat.
- Keep covered for 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



## 2 Get Prepped

- Meanwhile, peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **mushrooms**. Roughly chop the **chives** (use scissors if you prefer).
- Drain the **cheese** then cut into 2cm cubes. Add to a bowl of cold **water**.
- Place a pot over high heat with a drizzle of **oil**.
- Once hot, fry the **mushrooms** until softened, 3-4 mins. Shift frequently to ensure they don't burn. Season with **salt** and **pepper**.



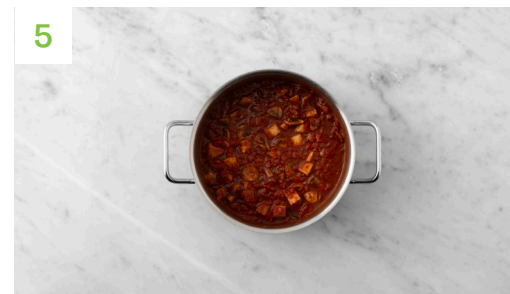
## 3 Simmer the Curry

- Reduce the heat to medium-high and add the **garlic** and **North Indian spice**.
- Fry until fragrant, 30 secs.
- Pop in the **chopped tomatoes**, ½ tsp **sugar** and 50ml **water** (double both for 4p).
- Cover and simmer for 4-5 mins.



## 4 Fry the Cheese

- While the curry cooks, remove the **cheese** from the **water** and pat dry with kitchen paper.
- Place a pan over medium-high heat with a drizzle of **oil**.
- Once hot, fry the **cheese** until golden, turning often, 4-5 mins.



## 5 Finishing Touches

- Once the curry has simmered, remove the pot from the heat.
- Stir through the **cheese**, **rogan josh paste**, **honey** and a knob of **butter**.
- Season to taste with **salt**, **pepper** and **sugar**.

**TIP:** Add a splash of water if you feel the sauce needs loosening.



## 6 Garnish and Serve

- Divide the curry between bowls.
- Fluff up the **rice** with a fork and serve alongside.
- Finish with a sprinkling of chopped **chives**.

**Enjoy!**