



Sweetcorn Butter Masala

with golden cheese and coriander

20 – 25 mins • Veggie

19



Sweetcorn



North Indian Style Spice Mix



Coriander



Passata



Onion



Cashew Nuts



Grilling Cheese



Rice



Coconut Milk



Korma Curry Paste



Lime

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



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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

Pot with lid, sieve

Ingredients

	2P	4P
Sweetcorn	1 pack	2 packs
North Indian Style Spice Mix	2 sachets	4 sachets
Coriander	5 g	10 g
Passata	1 pack	2 packs
Onion	1 unit	2 units
Cashew Nuts	20 g	40 g
Grilling Cheese	200 g	400 g
Rice	150 g	300 g
Coconut Milk	1 pack	2 packs
Korma Curry Paste	1 sachet	2 sachets
Lime	1 unit	2 units

Nutrition

	Per serving	Per 100g
for uncooked ingredients	578.5 g	100 g
Energy (kJ/kcal)	4870.2 kJ/ 1164 kcal	841.9 kJ/ 201.2 kcal
Fat (g)	65.1 g	11.3 g
Sat. Fat (g)	40.2 g	6.9 g
Carbohydrate (g)	102.7 g	17.8 g
Sugars (g)	25 g	4.3 g
Protein (g)	37.6 g	6.5 g
Salt (g)	4.9 g	0.9 g

Nutrition for uncooked ingredients based on 2 person recipe.

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.

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Get Prepped

- 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.
- Remove the pot from the heat and keep covered for 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).
- Halve, peel and chop the **onion** into small pieces.
- Drain the **sweetcorn** in a sieve. Quarter the **lime**.



Finish and Serve

- Season the curry to taste with **salt, pepper** and **sugar**. Loosen with a splash of **water** if you feel it's too thick.
- Fluff up the **rice** with a fork.
- Serve the **sweetcorn butter** masala in bowls alongside the **rice**.
- Garnish with **cashews** and **coriander**.
- Finish with a squeeze of **lime** juice.

Enjoy!



Fry the Cheese

- Chop the **grilling cheese** into 2cm chunks and pop into a bowl of cold **water** to soak.
- Place a pan (preferably non-stick) over medium-high heat with a drizzle of **oil**.
- Once the pan is hot, remove the **cheese** from the bowl and pat dry with kitchen paper.
- Fry the **cheese** until golden all over, 4-6 mins. Shift every 1-2 mins.
- Once the **cheese** is golden, remove from the pan and return the pan to medium-high heat.



Make the Sauce

- Add 2 tbsp of **butter** (double for 4p) to the pan. Fry the **onion** until softened, stirring occasionally, 4-5 mins.
- Add the **North Indian spice** mix and **korma paste**. Fry for 1 min.
- Add the **sweetcorn, passata** and 50ml **water** (double for 4p). Simmer for 5-7 mins.
- Stir in the **cheese** and **coconut milk** and allow to warm through.
- Roughly chop the **coriander** (stalks and all).

TIP: Stir the coconut milk (or shake the packet) to dissolve any lumps.