



Butternut and Mushroom Curry

with North Indian spice and fluffy rice

40 – 45 mins • Veggie • Eat me first

14



Diced Butternut Squash



Onion



Garlic



Chopped Tomato with Onion & Garlic



Rice



North Indian Style Spice Mix



Stock



Scallion



Mushrooms



Coconut Milk

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



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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.

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

Cooking tools you will need

Baking sheet with baking paper, grater, pot with lid

Ingredients

	2P	4P
Diced Butternut Squash	300 g	600 g
Onion	1 unit	2 units
Garlic	2 units	4 units
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Rice	150 g	300 g
North Indian Style Spice Mix	2 sachets	4 sachets
Stock	1 sachet	2 sachets
Scallion	2 units	4 units
Mushrooms	150 g	250 g
Coconut Milk	1 pack	2 packs

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	392.8 kJ/ 93.9 kcal
Fat (g)	2.9 g
Sat. Fat (g)	2.2 g
Carbohydrate (g)	14.7 g
Sugars (g)	3.6 g
Protein (g)	2.4 g
Salt (g)	0.5 g

See site or app for detailed nutritional info.

Allergens

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

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You can recycle me!



Roast the Butternut

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Pop the **butternut squash** onto a large (lined) baking tray.
- Spread out in a single layer, drizzle with **oil** and season with **salt** and **pepper**.
- Toss to coat, then roast on the top shelf of your oven until soft and golden, 25-30 mins. Turn the tray halfway through.



Start the Curry

- Place a pan over medium heat with a drizzle of **oil**.
- Once hot, add the **onion**. Cook until softened, stirring occasionally, 4-5 mins. Season with **salt** and **pepper**.
- Once the **onion** has softened, add the **mushrooms**, **garlic** and **North Indian spice mix**.
- Cook, stirring continuously, 1 min.



Cook the Rice

- Meanwhile, pour 300ml cold **salted water** (per 2P) 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 and cover with the lid.
- Leave to cook for 10 mins, then remove the pot from the heat and set aside.
- Keep covered for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Finishing Touches

- Add 50ml **water** (per 2P) and ½ tsp **sugar** (per 2P) along with the **stock** and **chopped tomatoes**.
- Simmer until thickened, 8-10 mins.
- Stir through the **coconut milk** and season to taste with **salt** and **pepper**.
- Add the roasted **butternut squash** to the pan.
- Loosen the curry with a splash of **water** if you feel it's too thick.

TIP: As the curry simmers, check occasionally to ensure it's not sticking and stir if necessary.



Get Prepped

- Meanwhile, halve, peel and thinly slice the **onion**.
- Peel and grate the **garlic** (or use a garlic press).
- Roughly chop the **mushrooms**.
- Trim and thinly slice the **scallion**.
- Stir the **coconut milk** (or shake the packet) to dissolve any lumps.



Garnish and Serve

- Fluff up the **rice** with a fork and divide between bowls.
- Top with **butternut** and **mushroom** curry.
- Finish with a sprinkling of sliced **scallion**.

Enjoy!