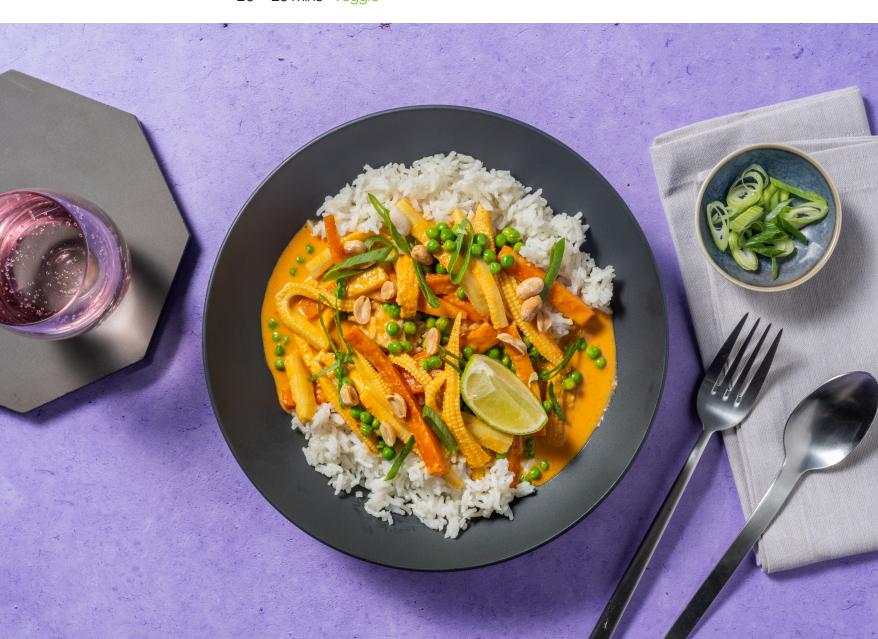


Indonesian Style Baby Corn Curry

with rice and crunchy peanuts

20 – 25 mins • Veggie







Garlic, Ginger & Lemongrass Paste













Jasmine Rice











Scallion





Dried Chilli Flakes

Massaman Curry Paste

Pantry Items: Water, Salt, Oil, 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

Pan with lid, pot with lid, zester

Ingredients

•		
	2P	4P
Garlic, Ginger & Lemongrass Paste	1 sachet	2 sachets
Baby Corn	150 g	300 g
Stock	1 sachet	2 sachets
Coconut Milk	1 pack	2 packs
Jasmine Rice	150 g	300 g
Peanuts	20 g	40 g
Peas	120 g	240 g
Carrot	1 unit	2 units
Scallion	1 unit	2 units
Lime	1 unit	2 units
Dried Chilli Flakes	2 sachets	4 sachets
Massaman Curry Paste	1 sachet	2 sachets

Nutrition

Per 100g	
588.8 kJ/	
140.7 kcal	
5.5 g	
3.4 g	
19.5 g	
3.5 g	
3.8 g	
0.7 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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Cook the Rice

- 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, cover with the lid and cook for 12 mins.
- Once cooked, remove the pot from the heat.
- Set aside for 12 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Get Prepped

- Trim the carrot and halve lengthways (no need to peel). Chop into roughly 1cm wide, 5cm long batons.
- Place a large pan over high heat with a drizzle of oil.
- Once hot, fry the **carrot** until tender, 5-6 mins.
- Meanwhile, halve the baby corn lengthways. Stir the coconut milk (or shake the packet) to dissolve any lumps.
- Trim and thinly slice the scallion. Zest and quarter the lime.



Simmer the Curry

- Reduce the heat of the pan to medium-high.
- Add the **lemongrass paste** and baby **corn** and fry until fragrant, 2-3 mins.
- Add the lime zest, coconut milk, stock, massaman paste, chilli flakes (use less if you don't like spice) and 75ml water (per 2P).
- Cover and simmer for 4-6 mins. When there's 1 min of cooking time left, add the peas and allow to warm through.
- Season to taste with salt and pepper. Add a splash of water if you feel it's too thick.



Dish Up

- Divide the fragrant **rice** and curry between plates.
- Scatter sliced **scallion** and **peanuts** over the top.
- Finish off with a squeeze of **lime** juice.
- Serve any remaining lime wedges alongside.

Enjoy!

