



White Bean and Pea Curry

with tomato onion salsa and naan

20 – 25 mins • Veggie

19



Cannellini Beans



Naan



Onion



North Indian Style Spice Mix



Peas



Coconut Milk



Korma Curry Paste



Tomato



Coriander



Chilli



Passata

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



Rate your recipe!

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

Pot with lid, sieve

Ingredients

	2P	4P
Cannellini Beans	1 pack	2 packs
Naan	2 units	4 units
Onion	1 unit	2 units
North Indian Style Spice Mix	2 sachets	4 sachets
Peas	240 g	480 g
Coconut Milk	1 pack	2 packs
Korma Curry Paste	1 sachet	2 sachets
Tomato	2 units	4 units
Coriander	5 g	10 g
Chilli	1 unit	2 units
Passata	1 pack	2 packs

Nutrition

for uncooked ingredient	Per 100g
Energy (kJ/kcal)	492.4 kJ/ 117.7 kcal
Fat (g)	3.4 g
Sat. Fat (g)	2 g
Carbohydrate (g)	15.8 g
Sugars (g)	3.7 g
Protein (g)	4 g
Salt (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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Get Prepped

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Halve, peel and chop the **onion** into small pieces.
- Drain and rinse the **cannellini beans** in a sieve.
- Stir the **coconut milk** (or shake the packets) to dissolve any lumps.



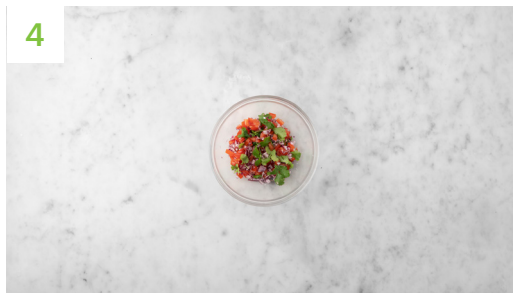
Soften the Onion

- Place a large pot over medium-high heat with a drizzle of **oil**.
- Add **half** the **onion** and fry until softened, stirring occasionally, 4-5 mins.
- Season with **salt** and **pepper**.
- Add the **North Indian spice mix** and **cannellini beans** and fry until fragrant, 1 min.



Simmer the Curry

- Pour the **passata**, **coconut milk**, **korma paste**, ¼ tsp **salt** (per 2P) and ½ tsp **sugar** (per 2P) into the pot.
- Cover and simmer for 4-5 mins.
- When 1 min of cooking time remains, stir in the **peas**.
- Add a splash of **water** to loosen the curry if you feel it's too thick.
- Taste and season with **salt** and **pepper**.



Make the Salsa

- While the curry simmers, cut the **tomato** into 1cm chunks.
- Halve the **chilli** and discard the core and seeds. Finely chop.
- Roughly chop the **coriander** (stalks and all).
- Toss the **tomato**, **coriander** and **chilli** (use less if you don't like spice) together with the remaining **onion**.
- Season to taste with **salt** and **pepper**.



Warm the Naans

- Sprinkle a little **water** over each of the **naans**.
- Pop them into the oven to warm through, 2-3 mins.



Finish and Serve

- Divide the **cannellini bean** and **pea** curry between bowls.
- Top with a spoon of **onion tomato** salsa.
- Serve the warm **naans** and any remaining salsa alongside.

Enjoy!