



Butternut Squash Korma Style Curry with Tenderstem® Broccoli and Basmati Rice

Customer Favourites 30-35 Minutes • Mild Spice • 4 of your 5 a day

40



Butternut Squash



Curry Powder Mix



Basmati Rice



Tenderstem®
Broccoli



Korma Curry
Paste



Vegetable Stock
Paste



Creme Fraiche



Diced Chicken
Breast

Pantry Items

Oil, Salt, Pepper, Sugar

CUSTOM RECIPE

If you chose to add or double up on protein, then just follow the instructions on the back of this card.

Happy cooking!

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep. Ingredients in red are hot!

Cooking tools

Baking tray, saucepan, lid and frying pan.

Ingredients

| Ingredients | 2P | 3P | 4P |
|---------------------------|-----------|-----------|-----------|
| Butternut Squash** | 1 | 1 | 1 |
| Curry Powder | 1 sachet | 1 sachet | 2 sachets |
| Basmati Rice | 150g | 225g | 300g |
| Tenderstem® Broccoli** | 80g | 150g | 200g |
| Korma Curry Paste 9) | 50g | 75g | 100g |
| Vegetable Stock Paste 10) | 10g | 15g | 20g |
| Creme Fraiche** 7) | 150g | 225g | 300g |
| Diced Chicken Breast** | 260g | 390g | 520g |
| Pantry | 2P | 3P | 4P |
| Water for the Rice* | 300ml | 450ml | 600ml |
| Sugar* | 2 tsp | 3 tsp | 4 tsp |
| Water for the Curry* | 100ml | 150ml | 200ml |

*Not Included **Store in the Fridge

Nutrition

| Typical Values | Custom Recipe | | | |
|-------------------------|---------------|-----------|-------------|-----------|
| | Per serving | Per 100g | Per serving | Per 100g |
| for uncooked ingredient | 527g | 100g | 657g | 100g |
| Energy (kJ/kcal) | 2996 / 716 | 569 / 136 | 3644 / 871 | 555 / 133 |
| Fat (g) | 30.5 | 5.8 | 32.9 | 5.0 |
| Sat. Fat (g) | 15.8 | 3.0 | 16.4 | 2.5 |
| Carbohydrate (g) | 98.9 | 18.8 | 99.1 | 15.1 |
| Sugars (g) | 23.7 | 4.5 | 23.9 | 3.6 |
| Protein (g) | 14.5 | 2.7 | 45.9 | 7.0 |
| Salt (g) | 2.80 | 0.53 | 3.00 | 0.46 |

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk 9) Mustard 10) Celery

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Roast the Butternut

Preheat your oven to 220°C/200°C fan/gas mark 7.
Trim the **butternut squash**, halve lengthways, then scoop out the **seeds** (peel first if you prefer). Cut into 2cm chunks.

Pop the **diced butternut** onto a large baking tray. Drizzle with **oil**, sprinkle over the **curry powder** and season with **salt** and **pepper**. Toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden and cooked through, 25-30 mins. Turn halfway through.



Curry Up

Once the **oil** is hot, add the **korma curry paste** and fry for 1 min, then stir in the **veg stock paste**, **sugar** and **water for the curry** (see pantry for both amounts).

CUSTOM RECIPE

If you've chosen to add **chicken**, add it to the pan before the **korma curry paste** and stir-fry until golden, 5-6 mins. Add the **korma curry paste** and continue as instructed, making sure the **chicken** is cooked through in the next step. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging. It's cooked when no longer pink in the middle.



Cook the Rice

Meanwhile, pour the **water for the rice** (see pantry for amount) into a medium saucepan with a tight-fitting lid.

Stir in the **rice** and **¼ tsp salt** and bring to the boil. Once boiling, turn the heat down to medium and cover with the lid.

Leave to cook for 10 mins, then remove the pan from the heat (still covered) and leave to the side for another 10 mins or until ready to serve (the **rice** will continue to cook in its own steam).



Combine and Stir

Stir through the **broccoli** and bring to the boil. Cover with a lid and simmer until the **broccoli** is just tender, 4-5 mins.

Once tender, remove the lid from the pan and stir through the **creme fraiche** until fully combined. Bring to the boil, then remove from the heat.

Once the **butternut squash** is roasted, stir it through the **curry**. Return the pan to the heat and cook until piping hot.



Broccoli Time

While everything cooks, halve any thick **broccoli stems** lengthways. Cut the **Tenderstem®** into thirds.

Heat a drizzle of **oil** in a large frying pan on medium heat.



Finish and Serve

When ready, taste and season your **curry** with **salt** and **pepper** if needed. Add a splash of **water** if it's a little too thick.

Fluff up the **rice** with a fork and share between your plates, then top with your **korma style curry**.

Enjoy!