



Sweet Potato Korma Style Curry with Tenderstem® Broccoli and Basmati Rice

Classic 30-35 Minutes • Mild Spice • 3 of your 5 a day • Veggie

44



Sweet Potato



Curry Powder



Basmati Rice



Tenderstem® Broccoli



Korma Style Paste



Vegetable Stock Paste



Creme Fraiche

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, saucepan, lid and frying pan.

Ingredients

Ingredients	2P	3P	4P
Sweet Potato	2	3	4
Curry Powder	2 sachets	3 sachets	4 sachets
Basmati Rice	150g	225g	300g
Tenderstem® Broccoli**	80g	150g	200g
Korma Style Paste 9)	50g	75g	100g
Vegetable Stock Paste 10)	10g	15g	20g
Creme Fraiche** 7)	150g	225g	300g

Pantry	2P	3P	4P
Water for the Rice*	300ml	450ml	600ml
Sugar for the Curry*	2 tsp	3 tsp	4 tsp
Water for the Curry*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3587 /857	753 /180
Fat (g)	31.0	6.5
Sat. Fat (g)	16.1	3.4
Carbohydrate (g)	132.3	27.8
Sugars (g)	26.7	5.6
Protein (g)	16.3	3.4
Salt (g)	2.76	0.58

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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Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ

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Roast the Sweet Potato

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **sweet potatoes** into 2cm chunks (no need to peel).

Put the **sweet potato chunks** 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, 25-35 mins. Turn halfway through.



Curry Up

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

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

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



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 $\frac{1}{4}$ **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

Once the **broccoli** is 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 **sweet potato** 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, then cut into thirds.



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 bowls, then top with your **korma style curry**.

Enjoy!