

# DINNERLY



## Easy Butter Haloumi Curry with Onion Rice and Cucumber Pickle



30 minutes



2 Servings

Whether you're full-time vego or part-time only, our varied range of vegetarian dishes really hits the spot. Bursting with veggies, dairy, legumes, grains and nuts, they're packed with flavour, they'll fill you up and they're totally mouth-watering too!

## WHAT WE SEND

- 1 onion
- 1 Lebanese cucumber
- 150g basmati rice
- 2 garlic cloves
- 180g haloumi <sup>2</sup>
- 50g Indian butter curry paste <sup>1</sup>
- 50g tomato paste
- 200ml coconut milk

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- 2 tsp white vinegar
- 1¼ tsp sugar
- 20g butter <sup>2</sup>

## TOOLS

- small saucepan with lid
- medium saucepan

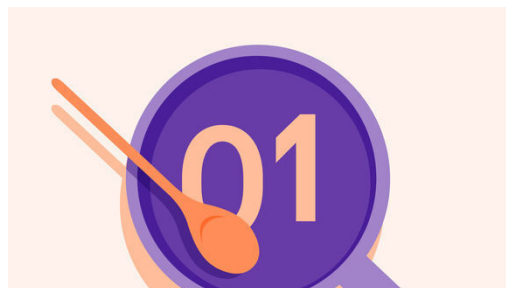
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Cashew (1), Milk (2). May contain traces of other allergens.

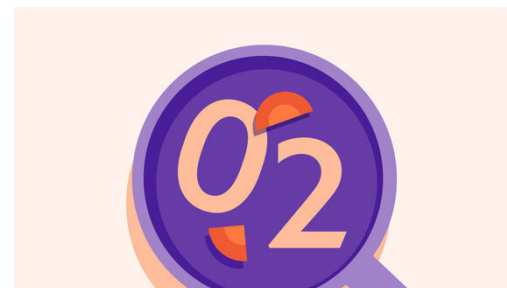
## NUTRITION PER SERVING

Energy 865kcal, Fat 48.9g, Carbs 77.5g, Protein 28.8g



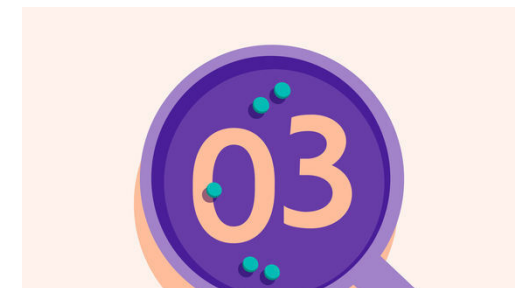
### 1. Pickle cucumber

Thinly slice the **onion**. Using a fork, scrape the skin of the **cucumber** lengthwise to create long lines (see Kitchen 101), then thinly slice into rounds. Combine **2 tsp white vinegar** and **¼ tsp sugar** in a large bowl and season with **salt and pepper**. Add the cucumber and toss to combine. Set aside to pickle, tossing occasionally, until needed.



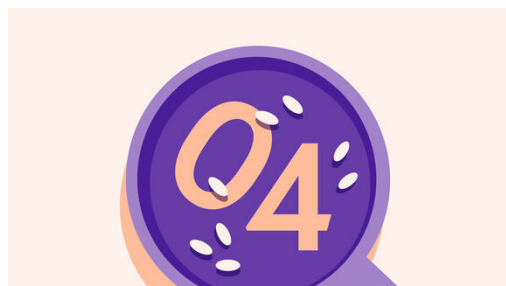
### 2. Make onion rice

Rinse the **rice** until water runs clear. Melt **10g butter** in a small saucepan over medium heat. Cook the **onion**, stirring, for 5 mins or until soft. Stir in rice. Add **250ml (1 cup) water**, cover and bring to a simmer. Reduce heat to low and cook for 12 mins or until tender and the water is absorbed. Turn off the heat and stand, covered, for at least 5 mins. Fluff the rice with a fork.



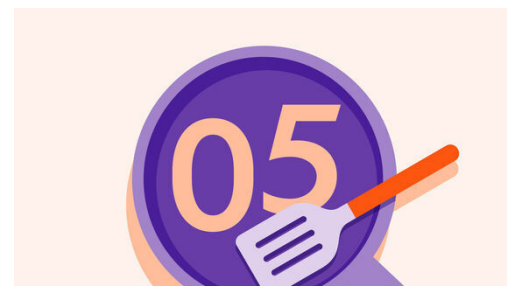
### 3. Cook haloumi

Meanwhile, crush or finely chop **2 garlic cloves**. Cut the **haloumi** into bite-sized chunks, then season with **pepper**. Melt **10g butter** in a medium saucepan over medium-high heat. Cook the haloumi for 2 mins each side or until golden. Remove from the pan.



### 4. Simmer curry

Cook the **garlic**, **curry paste** and **half the tomato paste\*** in the same pan over medium-high heat, stirring, for 1 min or until combined. Add the **coconut milk** and **2 tbs water** and bring to a simmer. Reduce the heat to medium-low and cook, stirring occasionally, for 6 mins. Add the **haloumi** and cook for a further 2 mins or until the haloumi is heated through.



### 5. Serve up

Add **1 tsp sugar** to the curry and stir to combine. Taste, then season with **salt and pepper**. Divide the **onion rice** and **butter curry** among bowls. Serve with the **drained pickled cucumber** and enjoy!



### 6. Kitchen 101

Scoring the outside of the cucumber doesn't just look pretty – it also helps the pickling liquid penetrate the cucumber.