

DINNERLY



Yellow Veggie Curry, Rice and Cucumber Pickle

Just heat, combine and eat!



under 20 minutes



2 Servings

When time's short but you still want to make a meal – and one the whole fam-bam approves of – our amazing pre-prepped, pre-cooked and fast-cook ingredients do the hard yakka for you. All you need to do is a quick heat here, a little assembly there, and boom! Dinner is done, dinner is dusted and dinner is delish.

WHAT WE SEND

- 1 Lebanese cucumber
- 1 lemon
- 20g roasted peanuts ¹
- 400g yellow vegetable curry
- 250g microwave jasmine rice
- 10g fried shallots

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

WHAT YOU NEED

- pinch of sugar

TOOLS

- microwave

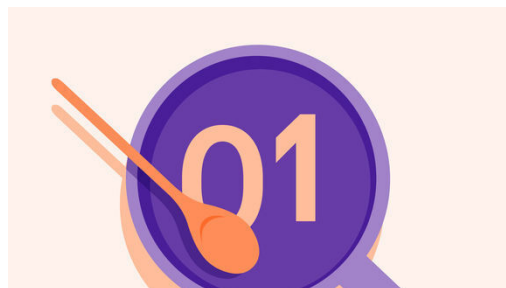
Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Peanut (1). May contain traces of other allergens.

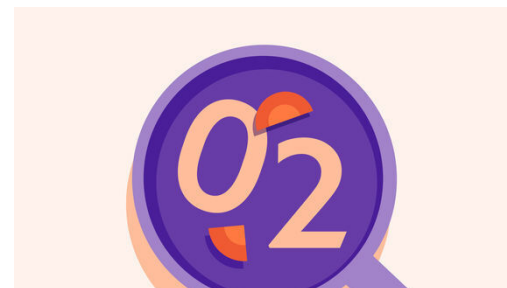
NUTRITION PER SERVING

Energy 570kcal, Fat 24.0g, Carbs 68.5g, Protein 14.2g



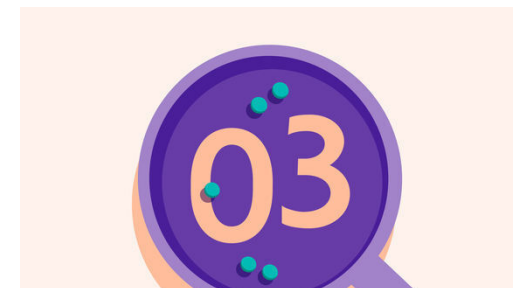
1. Make cucumber pickle

Coarsely chop the **cucumber**. Juice **half the lemon**, then cut the **remaining lemon** into wedges. Combine the cucumber, **1 tsp lemon juice***, **peanuts** and **a pinch of sugar** in a bowl. Season with **salt** and stir to combine. Set aside to pickle, tossing occasionally, until needed.



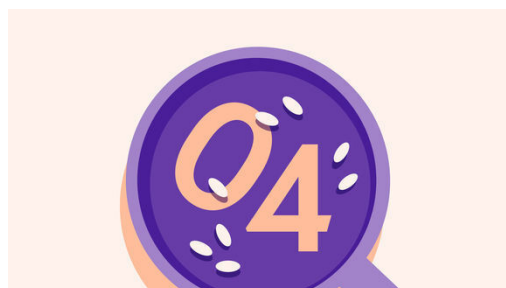
2. Heat curry and rice

Put the **vegetable curry** in a microwave-safe bowl. Heat in the microwave for 3 mins, then stir. Heat for a further 2-3 mins until hot. Massage the **packet of rice** to loosen and tear a 2cm opening for the steam to escape. Heat in the microwave for 90 secs or until warmed through.



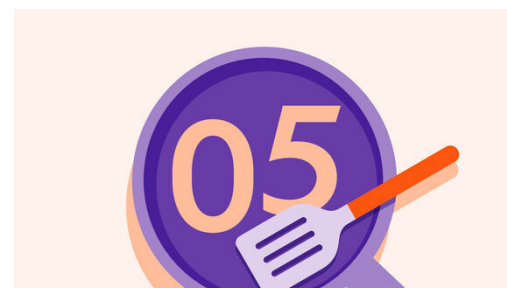
3. Serve up

Divide the **rice**, **curry** and **cucumber pickle** among bowls. Scatter with the **fried shallots** and serve with the **lemon wedges**. Enjoy!



4. ...

That's it folks. You whipped that up in no time at all!



5. ...

Our range of quick-assembly ingredients helps get dinner on the table quick smart. Now it's time to enjoy your meal.



6. ...

Don't forget to tell us what you think about this recipe by rating it in the app or on the website.