

# DINNERLY



## Indian Chicken, Haloumi and Spinach Curry with Flatbreads



30 minutes



2 Servings

You may notice this recipe's back for a victory lap – that's because sometimes you can't beat a tried-and-true winner! Our Dinnerly home cooks loved this recipe, so here it is again for you to enjoy its easy cooking, big flavours and satisfying goodness.



## WHAT WE SEND

- 1 onion
- 2 garlic cloves
- 180g haloumi <sup>2</sup>
- chicken thigh fillets
- 2 vegetable stock cubes
- 10g masala seasoning <sup>3</sup>
- 400g diced tomatoes
- 100g baby spinach leaves
- 6 flour tortillas <sup>1,4</sup>

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

## WHAT YOU NEED

- 125ml (½ cup) boiling water
- 2 tbs vegetable oil

## TOOLS

- medium deep frypan
- large oven tray
- medium frypan

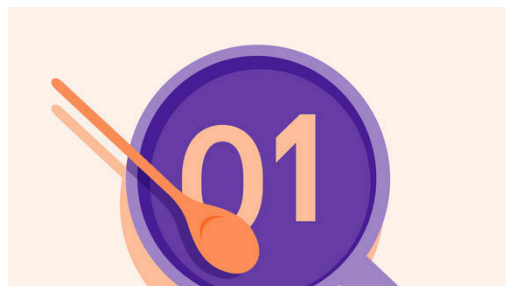
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Gluten (1), Milk (2), Sulphites (3), Wheat (4). May contain traces of other allergens.

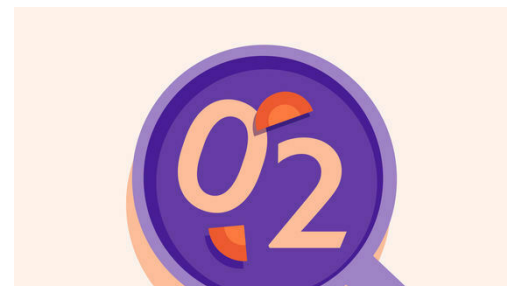
## NUTRITION PER SERVING

Energy 950kcal, Fat 55.1g, Carbs 52.9g, Protein 57.0g



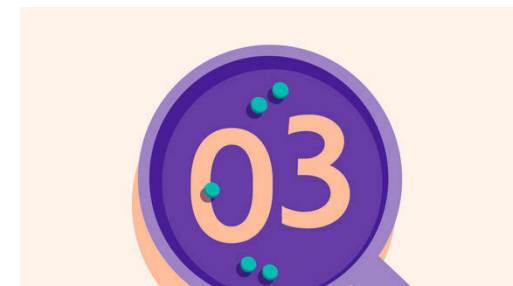
### 1. Prep ingredients

Preheat the oven to 220C, fan-forced. Thinly slice the **onion**. Crush or finely chop **2 garlic cloves**. Thickly slice the **haloumi**. Cut the **chicken** into 3cm chunks. Crumble **1 stock cube\*** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve.



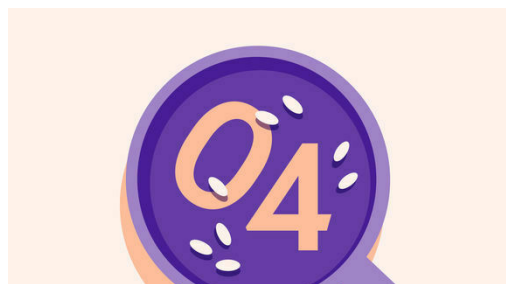
### 2. Simmer curry

Heat **2 tsp vegetable oil** in a medium deep frypan over medium-high heat. Cook **chicken**, stirring, for 2-3 mins until browned. Remove from pan. Add **onion** and cook over medium heat, stirring, for 3 mins or until softened. Stir in chicken, **masala seasoning**, **tomatoes** and **stock** and bring to the boil. Reduce heat to medium and cook for 10 mins or until chicken is cooked through.



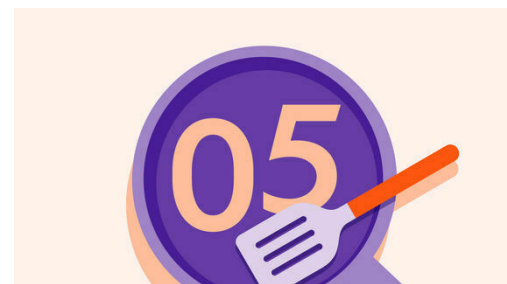
### 3. Bake flatbreads

Meanwhile, put the **garlic** and **1 tbs vegetable oil** in a bowl and season with **salt and pepper**. Brush the **garlic oil** over the **tortillas**, then fold in half. Put on a large oven tray and bake for 8 mins or until golden and crisp.



### 4. Pan-fry haloumi

Heat **2 tsp vegetable oil** in a medium frypan over medium-high heat. Cook the **haloumi** for 2 mins each side or until browned. Remove from the pan.



### 5. Serve up

Add the **spinach** to the curry and cook for 1-2 mins until wilted. Remove the pan from the heat. Taste, then season with **salt and pepper**. Divide the **curry** among bowls and top with the **haloumi**. Serve with the **flatbreads** and enjoy!



### 6. Make it yours

Like your curries with a touch of creaminess? Dollop with natural yoghurt if you have some in the fridge. Or kick up the heat a notch or two with a scattering of chopped fresh chilli or chilli flakes.