

MARLEY SPOON



Chicken and Eggplant Korma

with Brown Rice and Soft-Boiled Egg



30-40min



4 Portions

Featuring a special blend of 11 different spices, Patak's korma paste weaves its magic in this easy but oh-so-moreish chicken curry. Traditionally, korma is a dish that's enriched with plenty of cream but we've taken a leaner route, while sacrificing none of the flavour along the way. Mind you, chicken thigh has plenty of succulence and wedges of egg make a colourful, and satisfying, garnish.

What we send

- onion
- eggplant
- coriander, garlic, ginger
- Pataks Korma paste
- free-range chicken thigh fillet
- brown rice
- diced tomatoes

What you'll require

- eggs ³
- sea salt and pepper
- vegetable oil
- water

Utensils

- baking paper
- fine grater
- large deep frypan
- large saucepan
- oven tray
- sieve
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

Egg (3). May contain traces of other allergens.

Nutrition per serving

Energy 810kcal, Fat 38.1g, Carbs 71.9g, Proteins 40.0g



1. Prepare eggplant

Preheat the oven to 220C. Bring **1.5L (6 cups) water** to the boil in a large saucepan. Line an oven tray with baking paper. Trim the **eggplants** and cut into 2 cm chunks. Put on the lined tray with **2 tbs vegetable oil** and season with **salt**. Toss to coat then bake for 20 mins, stirring half way through, or until golden.



4. Cook curry

Add the **onion, garlic** and **ginger** to the pan and cook, stirring, for 4 mins. Add **2 of the Patak's korma paste pots** and cook, stirring, for 3-4 mins until fragrant. Add the **tomatoes** and **250ml (1 cup) water** and bring to a simmer over medium heat. Reduce the heat to low and simmer gently, covered, for 5 mins.



2. Cook rice

Meanwhile, cook the **rice** in the pan of boiling water for 25 mins or until the rice is tender. Drain and keep warm.



5. Boil egg

Meanwhile, put **2 eggs** in a small saucepan of cold water and bring to the boil over medium heat. Reduce heat to medium and simmer for 6 mins. Immediately plunge the egg into cold water. Peel and cut the eggs into quarters.



3. Prepare curry

While the rice is cooking, finely chop the **onion**. Crush or finely chop the **garlic**. Peel and finely grate the **ginger**. Cut the **chicken** into 2cm chunks. Heat **2 tbs vegetable oil** in a deep frypan over medium heat and cook the chicken for 3-4 mins until browned. Remove from the pan with a slotted spoon.



6. Get ready to serve

Add the **eggplant** and **chicken** to the curry. Stir well and cook, uncovered, for a further 3 mins or until the chicken is cooked through. Coarsely chop the **coriander** leaves and stems. Divide the rice and curry among bowls and add the egg quarters. Scatter over the coriander to serve.