

MARLEY SPOON



Indian Nachos

with Curry-Roast Veggies and Yoghurt



20-30min



4 Portions

We've taken the concept of nachos and run with it - all the way to the Indian subcontinent and back. Crisp wedges of naan bread stand in for corn chips, while curry-dusted roast veggies, cashews and a lovely minted yoghurt make the perfect sides for loading on top.

What we send

- naan bread ^{1,3,6,7}
- baby spinach leaves
- Greek-style yoghurt ⁷
- lemon
- mint
- Malaysian curry powder ¹
- peas
- sweet potato
- cashew nuts ¹⁵
- red baby chat potato

What you'll require

- olive oil
- sea salt and pepper

Utensils

- baking paper
- medium saucepan
- oven tray

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

Allergens

Gluten (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens.

Nutrition per serving

Energy 865kcal, Fat 38.3g, Carbs 97.3g, Proteins 24.2g



1. Make naan crisps

Heat the oven to 220C. Line 2 oven trays with baking paper. Cut the **naan** into wedges and put on the lined trays. Bake, turning halfway, for 10-15 mins until golden and crisp. Remove from the trays, reserving the trays and lining.



2. Prepare potatoes

Meanwhile, scrub the **potatoes** and **sweet potato**, then cut into 2cm chunks.



3. Roast potatoes

Put the **potato** and **sweet potato** on the reserved lined trays. Scatter over the **Malaysian curry powder**, drizzle with **60ml (¼ cup) olive oil**, season with **salt and pepper** and toss well to coat. Roast for 12-15 mins until golden and tender. Meanwhile, bring a medium saucepan of water to the boil for the peas.



4. Make mint yoghurt

While the potatoes are roasting, finely chop the **mint** leaves, discarding the stems. Put the **yoghurt** and mint in a small bowl, season with **salt** and stir to combine. Add the **peas** to the pan of boiling water, return to the boil and cook for 1 min. Drain.



5. Add peas


Add the **peas** to the trays of **roasted potatoes** and stir to combine. Return to the oven for 2 mins or until the peas are hot.



6. Get ready to serve

Coarsely chop the **cashew nuts**. Cut the **lemon** into wedges. Put the **spinach** in a large bowl, add the **hot vegetable mixture** and allow the spinach to wilt slightly. Divide the **vegetable mixture** among bowls. Drizzle with the **mint yoghurt**, scatter with the **cashew nuts** and serve with the **naan crisps** and **lemon wedges**.

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 **Packed in Australia**
from at least **75%**
Australian ingredients