



EGGPLANT KORMA

with Tomatoes and Naan Bread

VEGGIE

SPICY



HELLO KORMA

A mildly spiced curry made with coconut milk

PREP: 15 MIN | TOTAL: 35 MIN | CALORIES: 818



Mini Yukon Potatoes



Garlic



Onion, sliced



Vegetable Broth Concentrate



Tadka Masala



Baby Eggplant



Cilantro



Naan Bread



Baby Spinach



Coconut Milk



Plum Tomato

BUST OUT

- Medium Pot
- Salt
- Measuring Cups
- Pepper
- Large Non-Stick Pan
- Olive or Canola oil

INGREDIENTS

2-person

- Mini Yukon Potatoes 340 g
- Garlic 1 pkg (10 g)
- Onion, sliced 1 pkg (113 g)
- Vegetable Broth Concentrate 1
- **Tadka Masala** 🌶️ 6 1 pkg (1 tbsp)
- Baby Eggplant 400 g
- Cilantro 1 pkg (10 g)
- Naan Bread 1,2,3,4 2
- Baby Spinach 1 pkg (56 g)
- Coconut Milk 1 can
- Plum Tomato 260 g

ALLERGENS

Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

- 0 Seafood/Fruit de Mer
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites

START STRONG

Cut eggplants will start to *oxidize* and turn brown, if it stands around for too long. For this reason, we suggest cutting the eggplants just before using them!



1 PREP Wash and dry all produce. Cut the **potatoes** into ½-inch cubes. Mince or grate the **garlic**. Roughly chop the **cilantro**. Cut the **tomatoes** into ½-inch cubes.



2 COOK POTATOES In a medium pot, combine the **potatoes, broth concentrate, half the masala** and **1¼ cups water** over medium heat. Bring to a boil, then reduce the heat to medium-low. Cover with a lid. Cook until the potatoes are fork-tender, 14-15 min. (**TIP:** If a fork pierces through a potato cube easily, then it's done!)



3 COOK EGGPLANT Meanwhile, remove the stem from the **eggplant**, then cut the eggplant into ½-inch cubes. Heat a large non-stick pan over medium-high heat. Add a drizzle of **oil**, then the eggplant, **onion** and **garlic**. Cook, stirring occasionally, until the eggplant is golden-brown, 7-8 min.



4 START KORMA When the **eggplant** is golden-brown, add the **tomatoes** and **remaining masala**. Cook until the tomatoes soften, 4-5 min. When the **potatoes** are cooked to fork-tender, increase the heat to medium-high. Cook until all the liquid is absorbed, 7-8 min.



5 FINISH KORMA Remove the pot from the heat, then add the **spinach**. Stir until the spinach wilts, 1-2 min. Add the **eggplant mixture** and **coconut milk**. Stir until warmed through, 2-3 min. Season with **salt** and **pepper**.



6 FINISH AND SERVE Wipe the pan clean and set over medium heat. Add the **naan bread**. Cook until warmed through, 1 min per side. Divide the **korma** between bowls. Sprinkle with **cilantro**. Serve with the **naan**.

SCOOP IT UP!

Use the naan to scoop up all that delicious goodness.