



Ready in 50mins
Serves - 6

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Massaman Curry

Ingredients

Veggies

- 1 onion - diced
- 2 potatoes - diced
- 2 carrots - sliced
- 1 handful green beans - cut in half

Rice

- 1 bag jasmine rice

Mince

- 1 drizzle oil ^
- 700g wagyu / venison mince
- 1 jar massaman curry paste
- 1 can coconut milk or coconut cream
- 1 lime

Method

1. Prep veggies

Dice onion, cut potato into 1-2cm cubes and slice carrot into 5-10mm thick pieces. Cut ends off beans and cut in half.

2. Cook rice

Measure out ½ cup of rice per person and cook as per pack instructions.

3. Meanwhile, cook onion & mince

Heat a little oil on medium-high heat in a large frying pan, add the onion and cook until it is soft.

Add the mince and cook, stirring and crumbling into small pieces until browned.

4. Add sauce

Add the curry paste to the mince and cook until fragrant, then add coconut milk.

5. Add veggies

Add the onion, carrot and potato and simmer until they are cooked through. Add little bits of water at a time as needed (to prevent it from drying out and to ensure the potato cooks through).

Add the beans when the potato is almost cooked through. Cook until beans are tender and potato is cooked through.

6. Serve

Top rice with curry and finish with a squeeze of fresh lime juice.

TIP - Jazz up your curry by adding some peanuts and/or coriander at the end, or add a little chilli for a spicy kick.



^ pantry staple
Refer to ingredient packaging for allergen statements.

Due to availability, some of the ingredients in your kete may be different to what's on the recipe card. When this happens, we will send you an email letting you know what ingredients have been swapped and how to use them.