



KORMA CHICKEN MEATBALLS IN LETTUCE CUPS

INGREDIENTS

- 500g chicken mince
- 1 small brown onion, coarsely grated
- 2 garlic cloves, crushed
- 2cm piece ginger, finely grated
- 1/2 cup roughly chopped coriander
- 1 tbsp vegetable oil
- 375g Passage to India Korma simmer sauce
- 1 1/4 cups basmati rice
- 270g coconut milk
- 1 small capsicum, deseeded, finely diced
- 1 lemon, finely grated rind and 1/4 cup juice
- 2 baby cos lettuce, leaves separated
- Lebanese cucumber, cut into wedges, to serve
- Coriander sprigs, to serve



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DIRECTIONS

1. Combine mince, onion, garlic, ginger and half the coriander in a bowl. Roll tablespoons of mixture into balls and place on a tray. (Makes about 24)
2. Heat oil in a large non-stick frying pan over medium heat. Add meatballs and cook for 8 minutes or until browned on all sides. Add Passage to India Korma simmer sauce and 1/2 cup water. Bring to the boil, reduce heat to low, cover and simmer for 20 minutes or until cooked through.
3. Meanwhile, rinse rice until water runs clear. Place rice, coconut milk and 1 cup water into a saucepan over high heat. Bring mixture to the boil and simmer for 5 minutes or until craters form in the rice. Reduce heat to low and cook for 5 minutes. Remove from heat, cover and stand for 5 minutes. Fluff rice with a fork, season and stir through capsicum, lemon rind and juice and the remaining coriander.
4. Place lettuce leaves onto a serving platter. Spoon coconut rice, meatballs and sauce onto leaves. Serve with cucumber and top with coriander sprigs.

SERVES: 4

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