



SAUSAGE KORMA CURRY

WITH BASMATI RICE AND PICKLED CUCUMBER

DIFFICULTY: Easy | **SERVES:** 4 | **READY IN:** 35 minutes

This family-friendly sausage korma curry makes a great weeknight meal. Serve with basmati rice, quick pickled onion and cucumber, and creamy Greek yoghurt.



PICKLED VEGGIES

- ☐ 1/3 cup white vinegar (80ml)
- ☐ 1/3 cup water (80ml)
- ☐ 1 Tbsp caster sugar
- ☐ 1/4 tsp salt
- ☐ 1 Lebanese cucumber or 1/2 telegraph cucumber
- ☐ 1/2 large red onion

SAUSAGE KORMA

- ☐ 1/2 large red onion
- ☐ 2 cloves garlic
- ☐ 3 tsp olive oil, divided
- ☐ 6 lamb sausages (approximately 450g / 1lb)
- ☐ 50g korma curry paste (1.8oz)

- ☐ 400g can crushed and sieved tomatoes (14oz)
- ☐ 1 beef stock cube dissolved in 2/3 cup boiling water (160ml)
- ☐ 2-3 tsp caster sugar
- ☐ 1 cup coconut cream (250ml)
- ☐ 1 cup frozen peas (160g)
- ☐ 60g baby spinach (2.1oz)
- ☐ 1/3 cup unsweetened Greek yoghurt (80ml)

optional

- ☐ 2 handfuls fresh coriander *optional*

RICE

- ☐ 1 1/4 cups basmati rice (250g)
- ☐ 1 3/4 cups + 1 Tbsp water (445ml / 15 fl.oz)

1. PREPARE PICKLED VEGGIES

Place vinegar, water, sugar and salt in a small-medium bowl and stir until sugar and salt have dissolved. Thinly slice cucumber and onion. Add to bowl and leave to pickle while you prepare the rest of the meal.

2. COOK SAUSAGES

Finely dice onion and crush garlic. Heat 1 teaspoon oil in a large frying pan on medium-high. Fry sausages until browned all over and almost cooked through (6-8 minutes). Remove onto a plate.

3. COOK RICE

While sausages cook, place rice and water in a large non-stick saucepan over medium-high heat. Bring to a gentle simmer then cover with a lid and reduce heat to medium-low. Cook for 13-15 minutes, until all water is absorbed (tilt saucepan to check). Remove from heat and leave to rest (lid on) for 10 minutes.

4. FINISH COOKING SAUSAGE KORMA

Meanwhile, add remaining 2 teaspoons oil to empty frying pan, with heat reduced to medium. Add onion and garlic and cook until soft (2-3 minutes). Stir in curry paste and cook for 30 seconds. Add tomatoes, beef stock and 2 teaspoons sugar. Simmer for a couple of minutes, then stir in coconut cream.

5. Slice sausages on a diagonal and add to sauce. Simmer gently for 5-10 minutes, until sausages are cooked through. Stir in peas and spinach. Season with salt and pepper to taste and add remaining teaspoon sugar if needed.

6. SERVE

Drain veggies well. Fluff rice with a fork and divide between warmed serving bowls. Top with korma sausages, veggies, yoghurt and coriander, if using.



WINE MATCH: A Riesling.

SAUSAGE KORMA CURRY RECIPE NOTES

GLUTEN-FREE OPTION: Choose gluten free sausages. Make sure curry paste is gluten-free. Choose gluten-free stock cubes.

INGREDIENT SWAPS / NOTES: You could use beef sausages instead of lamb sausages, or diced boneless lamb. For a lighter option, use light coconut cream or coconut milk. Greek yoghurt could be swapped for coconut yoghurt to make this meal dairy-free.

STORING AND REHEATING: Store individual portions in containers in the fridge and reheat in the microwave. Alternatively, store sausages and rice separately, so that the rice doesn't absorb all of the sauce. Pickled veggies, yoghurt and coriander are best added just before serving.