



Curry Meatballs

35 MINUTES | SERVES: 4

INGREDIENTS

- 400g Peppercorn Extra Lean Meatballs
- 1 tbsp of red or green curry paste
- 400ml coconut milk
- ¼ cup fresh basil leaves
- ½ cup bamboo shoots
- 2 tbsp fish sauce
- 1 tbsp brown sugar
- 1 tbsp fresh lime juice
- 250ml chicken stock
- 450g pumpkin, cut into 2cm pieces
- 50g baby spinach leaves
- Steamed rice & pappadums to serve

PREPARATION

1. Heat 2 teaspoons of olive oil in a large non-stick pot over medium heat. Cook meatballs for 2 minutes until lightly browned on all sides. Set aside.
2. In the same pot, cook curry paste, stirring, 1 minute. Add coconut milk, simmer for 5 minutes.
3. Add basil, bamboo shoots, fish sauce, brown sugar, lime juice, stock and pumpkin. Cover, simmer for 5 minutes.
4. Return meatballs to pot, simmer uncovered for 10 minutes.
5. Remove from heat, stir through spinach. Serve with rice and pappadums if desired.