



# Sweet Corn Butter Masala

with golden cheese and coriander

Veggie 20-25 mins

9



Canned Corn



North Indian Style Spice Mix



Coriander



Passata



Onion



Creme Fraiche



Cashew Nuts



Grilling Cheese



Rice

Pantry Items: Butter, Water, Salt, Pepper, Sugar

## Before you start

Our fruit, veg and herbs need a wash before you use them!

## Cooking tools you will need

Lid, Pot, Sieve

## Ingredients

	2P	4P
Canned Corn	1 pack	2 packs
North Indian Style Spice Mix	1 sachet	2 sachets
Coriander	5 g	10 g
Passata	1 pack	2 packs
Onion	1 unit	2 units
Creme Fraiche	125 g	250 g
Cashew Nuts	20 g	40 g
Grilling Cheese	200 g	400 g
Rice	150 g	300 g

## Nutrition

	Per serving	Per 100g
for uncooked ingredients	482 g	100 g
Energy (kJ/kcal)	4258.1 kJ/ 1017.7 kcal	883.4 kJ/ 211.1 kcal
Fat (g)	56.5 g	11.7 g
Sat. Fat (g)	32.7 g	6.8 g
Carbohydrate (g)	86.7 g	18 g
Sugars (g)	17.4 g	3.6 g
Protein (g)	37.8 g	7.8 g
Salt (g)	0.8 g	0.2 g

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

## Contact

Thumbs up or thumbs down?  
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## Get Prepped

- Boil a large pot of **salted water** for the **rice**.
- Once boiling, add the **rice** and cook for 10-12 mins. Drain in a sieve and pop back in the pot. Cover with a lid and leave to the side until ready to serve.
- Chop the grilling **cheese** into 2cm chunks and pop them into a bowl of **water** to soak.
- Halve, peel and chop the **onion** into small pieces.
- Drain the **sweet corn** in a sieve.



## Finish and Serve

- Season the sauce to taste with **salt, pepper** and **sugar**.
- Serve the **sweet corn butter** masala alongside the fluffy **rice**.
- Garnish with **cashews, coriander** and a dollop of remaining **creme fraiche**.

## Enjoy!



## Fry the Cheese

- Place a pan over medium-high heat with 2 tbsp **butter** (double for 4p).
- Remove the **cheese** from its bowl onto some kitchen paper.
- Once hot, add the **cheese** to the pan. Fry until golden all over, 4-6 mins. Turn every 1-2 mins.
- Once the **cheese** is golden, transfer to a bowl then return your pan to medium-high heat.



## Make the Sauce

- Add the **onion** to the remaining **butter** in the pan and fry until softened, stirring occasionally, 4-5 mins.
- Add the **North Indian spice mix** and fry for 1 min more.
- Add the **sweet corn** along with the **passata** and 50ml **water** (double for 4p). Simmer for 5-7 mins.
- Stir in the golden fried **cheese** and **half** the **creme fraiche** and allow to warm through. Add a splash of **water** if required.
- Roughly chop the **coriander** (stalks and all).