



RICE CURRY WITH MIXED VEGETABLE BALLS

INGREDIENTS

1 pack Garden Gourmet Mixed Vegetable Balls

50gr grated tomato

200gr onion

250gr pre-cooked rice

1 tbsp olive oil

Curry spices (to your taste)

Salt

CULINARY TIP

Bring a fresh and crunchy touch

Serve with chopped parsley and cashews for a fresh, crunchy touch.



2 SERVINGS



15 MIN



EASY

You have no time to cook, but you still want to enjoy a tasty recipe? Try out this rice curry with the vegetarian Garden Gourmet Mixed Vegetable Balls. It is the easiest and quickest recipe ever and you only need 5 ingredients!

PREPARATION

1. Prepare the onions

Peel and chop the onions.

Sauté the onions with a tablespoon of olive oil and a pinch of salt, for 10 minutes

2. Cook the Garden Gourmet Mixed Vegetable Balls

Add the Mixed Vegetable Balls and cook 4 minutes turning occasionally.

3. Spice up the dish

Add curry to taste, stir, incorporate tomato and water. Let it cook for 2 minutes, stirring from time to time.

4. Almost ready...

Add the rice, stir and let cook for 2 more minutes. Ready to enjoy!

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