



Sri Lankan Tempered Cabbage

INGREDIENTS

- Half a large cabbage, thinly sliced
- 1 large onion, thinly sliced
- 1 tbsp crushed mustard
- 4 garlic cloves, chopped
- 5-6 tbsp coconut oil
- 1 cinnamon stick
- 1 sprig of curry leaves
- 1 1/2 tbsp curry powder
- Salt
- 1 tsp turmeric
- 1/2 tbsp chilli flakes
- 1 tbsp soy sauce

METHOD

1. Cut the cabbage as thin as possible (sideways) and thinly slice the onions.
2. Grind the mustard on a mortar and pestle
3. Roughly chop the garlic
4. Get a large flat pan or a wok on medium heat with coconut oil
5. First, fry the onions for a minute with cinnamon, garlic and curry leaves
6. Add the cabbage with ground mustard, curry powder, salt to taste and turmeric
7. Cook while stirring for 7-8 minutes
8. Add chilli flakes and soy sauce
9. Mix well and serve with steamed rice

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Recipe by Nipun
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Spicy Sri Lankan Egg Curry

INGREDIENTS

- 1 onion
- 6 garlic gloves
- 2 tomatoes
- 5 green chillies
- 6 eggs
- 2/3 can of coconut milk
- 1 sprig of curry leaves
- 1 tbsp curry powder
- 1/2 tbsp chilli powder
- 1/4 tbsp turmeric
- 1/2 tbsp black pepper
- Cinnamon stick
- 1/4 tbsp fenugreek
- 2 tbsp tamarind extract
- 1/2 cup Water
- Salt
- Coriander leaves
- Pandan leaves

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Spicy Sri Lankan Egg Curry

METHOD

1. Thinly slice onions and roughly chop tomato, garlic and chilli
2. Hard boil the eggs for 7-8 minutes, peel and poke them with a toothpick
3. Add the eggs to a cooking pan, and add curry leaves, pandan leaves, garlic, green chilli, onions and tomatoes.
4. Add spices - curry powder, chilli powder, black pepper, turmeric, cinnamon and fenugreek.
5. Then add, the tamarind extract, half of the coconut milk and water
6. Cook on high heat until the curry starts reducing
7. Add salt to taste and the rest of the coconut milk
8. Lower the heat, stir and cook for 4-5 minutes.
9. Garnish with coriander leaves and serve with steamed rice.

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