



Dumplings with Masala Curry Soup



4 Servings



Prep: 15 mins

Cook: 40 mins

INGREDIENTS

- House of Goodness Dumplings
- Olive oil
- **6 tbsp Belicious Mild Masala**
- 1 cup water or broth
- 1/2 cup coconut yoghurt
- Salt to taste

DECORATION/ACCOMPANIMENT

Broccolini

LET'S GET COOKING!

1. Pan fry House of Goodness dumplings according to pack instructions. Set aside and prepare curry soup.
2. Sauté masala spices with oil, add water or both, then stir in coconut yoghurt. Season with salt to taste.
3. Serve pan-fried dumpling with broccolini, and masala curry soup.

Scan to order
Belicious ingredients

