



Thai Green Curry

Gluten Free
Vegan
No Added Sugar
Made with Olive Oil
All Natural Curry Paste
80g
Ready in 20 Minutes

TURBAN CHOPSTICKS
Big flavours, small effort
MADE IN AUSTRALIA

Massaman Curry

Gluten Free
Vegan
No Added Sugar
Made with Olive Oil
All Natural Curry Paste
80g
Ready in 20 Minutes

TURBAN CHOPSTICKS

Big flavours made simple

Curry Paste Sachet Recipes

Delicious ways to create easy, flavour-packed meals at home

TURBAN CHOPSTICKS
Big flavours, small effort

MADE IN AUSTRALIA

Korean Gochujang

Gluten Free
Vegan
No Added Sugar
Made with Olive Oil

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MADE IN AUSTRALIA



Butter Chicken

RICH, CREAMY &
IRRESISTABLY EASY.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Curry Paste

80g

Ready in
20 Minutes

Butter Chicken

Rich, creamy & irresistibly easy.

Butter Chicken Curry Recipe

Creamy, rich and full of flavour, this easy Butter Chicken Curry is a comforting crowd pleaser that brings everyone to the table.



SPICE LEVEL
MILD



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Method

1. Heat butter in a saucepan over medium heat. Pan-fry protein with TC curry paste until golden brown.
2. Add cream, tomatoes and sugar. Simmer on low heat for 15 minutes until cooked, stirring occasionally.
3. Serve piping hot with fluffy steamed rice or buttery naan and side of steamed green vegetables.

Ingredients

1 TC Butter Chicken Sachet

500g chicken, paneer or tofu (diced)

300ml fresh cream or coconut cream

200g diced canned tomato or tomato passata

1 tsp sugar (optional)

2 tbsp butter

Tips

- Sprinkle some coriander, kick it up with chilli or add a crushed nuts.
- Use chickpeas and mushrooms for a vegan twist.



Japanese Curry

Fragrant, golden & full of comfort.



Katsu Curry Recipe

This is the cosy one. Golden, savoury and just the right amount of sweet. The kind of meal that feels like a hug after a long day.



SPICE LEVEL
MILD



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Ingredients

1 TC Japanese Curry Sachet
500g chicken, beef or tofu (diced)
1 large onion (diced)
1 cup potato (diced)
1 cup carrot (diced)
2 cups vegetable or chicken stock
2 tsp soy sauce or tamari
breadcrumbs

Method

1. Coat protein with bread crumbs and pan-fry until crispy.
2. Stir-fry onions, potatoes and carrots until golden brown.
3. Add stock and simmer on low heat for 15 minutes until cooked, stirring occasionally. Add TC curry paste and soy sauce. Simmer for 3 minutes.
4. Serve crispy protein and top with cooked Japanese curry sauce.

Tips

- Elevate it into a soul-warming bowl of thick curry udon.

Korean Gochujang

BOLD, SPICY &
NEXT LEVEL GOOD.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Chilli Paste

80g

Ready in
20 Minutes

Korean Gochujang

Bold, spicy and next level good.



Korean-style Spicy Stir-fry

A bold, flavour packed family favourite with a delicious balance of sweet, savoury and spicy Korean flavours.



SPICE LEVEL
HOT



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Ingredients

- 1 TC Korean Gochujang Sachet
- 250g chicken, beef or tofu (diced)
- 1 large onion (thinly sliced)
- ½ tbsp sesame seeds to garnish
- 1 tbsp oil

Method

1. Heat the oil in wok or large fry pan over high heat.
2. Add onions and protein along with TC curry paste. Cook for 3-5 minutes, Stirring constantly until cooked.
3. Remove from heat, then toss through the sesame seeds for Korean-style twist.
4. Add your favourite vegetables to accompany your dish.

Tips

- Serve with rice and kimchi and you're sorted.



Massaman Curry

Sweet, savoury & impossible to resist.



Thai-style Tray Bake

This is comfort cooking at its best. Warm spices, a little sweetness and a deep, satisfying flavour that feels like home.



SPICE LEVEL
MILD



COOK TIME
20 MINS



SERVINGS
3 – 4 PAX

Ingredients

- 1 TC Massaman Curry Sachet
- 500g chicken, beef or tofu (diced)
- 1 cup potato (diced)
- 400ml coconut milk
- 1 tsp fish sauce or vegan alternative
- 1 tsp sugar (optional)

Method

1. Add all the ingredients to the baking tray and roast for a perfect tray bake.

Tips

- Garnish with peanuts, lime or coriander.

Nut-Free Satay

AROMATIC SATAY
MINUS THE NUTS.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Curry Paste

80g

Ready in
20 Minutes

Nut-Free Satay

Aromatic satay minus the nuts.



Satay Skewers

Creamy, aromatic and packed with that classic satay taste just without the nuts. Easy, versatile and made for everyone at the table.



SPICE LEVEL
MILD



COOK TIME
30 MINS



SERVINGS
3 - 4 PAX

Ingredients

1 TC Nut-Free Satay Sachet

500g chicken, beef or tofu (diced)

Method

1. Mix protein and TC curry paste, then set aside for at least 20 minutes. Thread onto skewers, 4 to 5 pieces each.
2. Heat 1 tbsp oil in large non-stick pan over medium high heat and cook skewers in batches for 3 minutes on each side until golden.

Tips

- Garnish with peanuts, lime or coriander.

Tandoori

CHARRED, SMOKY &
UTTERLY ADDICTIVE.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Curry Paste

80g

Ready in
20 Minutes

Tandoori

Charred, smoky & utterly addictive.



Tandoori-style Curry

This one does the heavy lifting. Bold spices, a little char and that unmistakable tandoori flavour without the fuss. Just mix, coat and cook.



SPICE LEVEL
MILD



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Method

1. Heat oil / butter in a saucepan over medium heat. Pan-fry protein with TC curry paste until golden brown.
2. Add cream and simmer on low heat for 15 minutes until cooked, stirring occasionally. Tandoori-style curry ready to serve with fragrant basmati rice or naan bread.

Ingredients

1 TC Tandoori Sachet

500g chicken, lamb, fish, prawns, paneer or tofu (diced)

300g fresh cream or coconut cream

Tips

- Swap protein with cauliflower steak or mushroom for a vegan twist.
- Feeling fancy? Add coriander, lemon & chilli.

Thai Green Curry

FRESH, ZESTY &
BURSTING WITH LIFE.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Curry Paste

80g

Ready in
20 Minutes

Thai Green Curry

Fresh, zesty & bursting with life.



Thai Green Curry Fried Rice

Bright herbs, coconut and a little kick. This one brings that fresh, vibrant flavour without the effort.



SPICE LEVEL
MILD



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Ingredients

- 1 TC Thai Green Curry Sachet
- 3 cups cooked rice
- 1 tbsp oil
- 1 tsp fish sauce / vegan alternative
- few basil leaves to garnish

Method

1. Fry TC curry paste with oil in wok or large fry pan over medium heat until aromatic.
2. Add cooked rice and fish sauce. Mix until evenly coated with green curry paste. Garnish with fresh basil leaves.

Tips

- Swap protein with cauliflower steak or mushroom for a vegan twist.
- Feeling fancy? Add coriander, lemon & chilli.

Vindaloo Curry

TANGY, FIERY &
PACKED WITH A KICK.



Gluten
Free



Vegan



No Added
Sugar



Made with
Olive Oil

All Natural
Curry Paste

80g

Ready in
20 Minutes

Vindaloo Curry

Tangy, fiery & packed with a kick.



Vindaloo Marinade

This one's bold. Bright, spicy and not here to be subtle but still easy enough for any night of the week.



SPICE LEVEL
MEDIUM



COOK TIME
20 MINS



SERVINGS
3 - 4 PAX

Ingredients

- 1 TC Vindaloo Curry Sachet
- 500g beef, chicken or tofu (diced)
- 1 tbsp oil
- 1 tsp lemon juice

Method

1. Mix protein, oil, lemon juice and TC curry paste, then set aside for at least 30 minutes.
2. Cook at 200°C in air fryer or oven for 20 mins or BBQ for 10 mins.

Tips

- Use with side of yoghurt or raita to mellow down heat.



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Small Effort

www.turbanchopsticks.com.au

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Korean Gochujang

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