



SPICEBLENDS RECIPES

10 custom recipes
best made with
SpiceBox Organics
Spiceblends



BIRYANI IN A POT

INGREDIENTS

½ kg chicken pieces (*boneless or w/ bone*)

1 cup yogurt

1 tbsp. ginger and garlic paste

4 cups water or diluted coconut milk

1 tbsp. lemon juice

2 tbsp ghee or oil

1 large onion (*thinly sliced*)

1 bay leaf

1 tbsp. Spicebox Organics **BIRYANI MASALA SPICEBLEND**

2 cups SpiceBox Organics Basmati Rice

1 inch cinnamon stick

2 - 4 cloves

¼ tsp. turmeric powder

1 green chilli (*slit*)

½ cup mint leaves *chopped*

2 tbsp fried onions *for garnish*

Rock or Sea Salt *to taste*

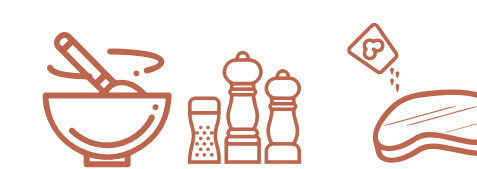
DIRECTIONS

1



Make gashes on chicken and add to a bowl

2



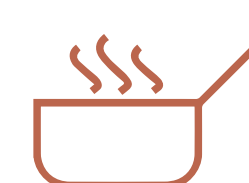
Marinate chicken with ¼ cup yogurt, ginger-garlic paste, Biryani Masala turmeric powder and salt. Set aside for **one hour**.

3



Wash and rinse Basmati rice 3 times, and **soak for 30 mins**. Drain and set aside.

4



Heat the ghee or oil in a large pot.

5

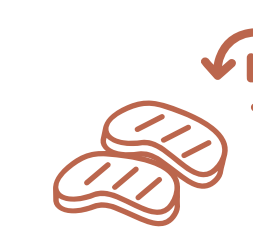


Add the bay leaf, cinnamon, cloves. Sauté for **1 min**.



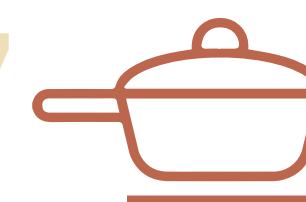
Add the sliced onions and stir until dark brown.

6



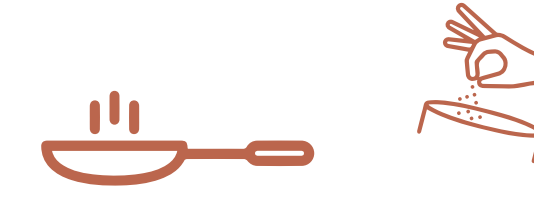
Add marinated chicken. Sauté on medium heat for 5 mins.

7



Cover and cook on low until chicken is tender & cooked.

8



Uncover and sauté for **1 more minute**. Add the rest of yogurt, chopped mint, green chilli, and 1 – 2 teaspoons of SpiceBox Organics Biryani Masala.

9



Mix everything well, layer chicken evenly along the bottom of the pan.



Add the rice and spread it in a layer over the chicken.

10



Pour in 3 cups of water or diluted coconut milk. Taste the water, add salt to taste.

11



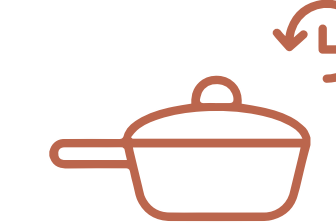
Gently pour remaining 1 cup of water / coconut milk around the sides of the pot so that the rice doesn't stick.

12



Level the rice & sprinkle fried onions over it.

13



Cover and cook on medium heat until rice is cooked and the water absorbed. ~ **15-20 mins**.

SERVING SUGGESTIONS:

Enjoy with a salad or yogurt raita

CURRIED CHICKPEA HUMMUS

INGREDIENTS

1 ½ cup soft boiled chickpeas

½ cup Spicebox Organics Tahini

2 tsp. Spicebox Organics **CHANNA MASALA SPICEBLEND**

1 ½ tbsp. virgin olive oil

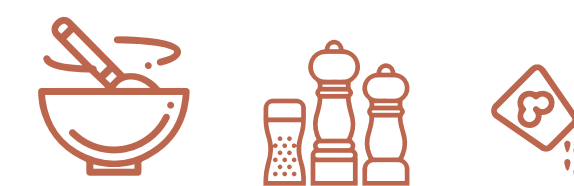
1 clove garlic

1 tbsp. green coriander

Salt *to taste*

DIRECTIONS

1



Grind chickpeas with garlic, green coriander, salt and 1 tbsp. oil

2



Add some water
(if required)

3



Place paste
in a bowl



Mix into a
smooth paste.

4



Mix with Spicebox Organics
Tahini and Spicebox Organics
Chana Masala

5



Arrange for
serving

6



Top with
½ tbsp. oil

SERVING SUGGESTIONS:

Garnish with green coriander.

CHANNA MASALA

INGREDIENTS

250g chickpeas (serves 2-3)

Pre soak overnight. Wash and drain next morning. A BPA-free can will do as well.

2 tsp. Spicebox Organics **CHANNA MASALA SPICEBLEND**

1 onion *finely chopped*

½ ginger *finely chopped or grated*

2 - 3 cloves of garlic

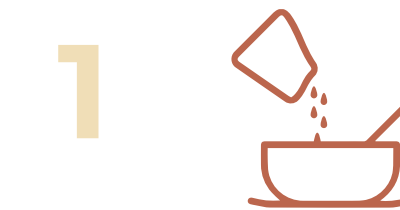
1 - 2 tomatoes (medium size) *diced or puréed*

Turmeric powder

Your cold pressed organic oil of preference

Lemon juice & salt *to taste*

DIRECTIONS



1 Boil pre-soaked chickpeas w/ a little salt until cooked.



2 Drain. Set aside, keep the water.



3 Heat oil, add onions and sauté until soft.



4 Add ginger & garlic and sauté well.



5 Add 1 tsp turmeric. Add 1 tbsp Spiceblend.



6 Add diced tomatoes, sauté well on low/med heat for 5 - 10 mins.

7

Add drained chickpeas, mix well. *At this point, you may wish to add leftover boiled water depending on how thick/thin you want the curry to be.* Taste and add salt if required.

8

Bring to a boil and shut the heat. Ready to garnish and serve.



SERVING SUGGESTIONS:

Add lemon juice, garnish w/ fresh chopped mint or coriander before serving

FISH CAKES

INGREDIENTS

1 cup French green lentils

2 cups small pieces of fish (~400 gr, cod/salmon or haddock)

1 cup boiled and mashed potato

½ tsp. each of salt & crushed black pepper

1 tsp. Spicebox Organics **CHAAT MASALA SPICEBLEND**

½ cup finely chopped spring onion

½ cup grated cheese

1 egg *beaten*

Flour *for dusting*

Can use arrowroot flour or rice flour

Oil of choice *for cooking*

DIRECTIONS

1



Poach fish
few minutes
till tender.



Drain the
water.

2



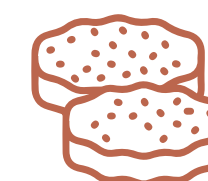
Gently mush
mixture *to*
avoid breaking

3



Add mashed potato,
salt, pepper, Chaat
Masala Blend, spring
onion, and cheese.

4



Mix & form
into 6 - 8
patties.

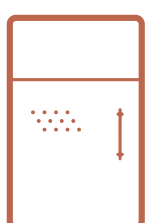
5



Dip patties in
beaten egg, then
dust with flour.



Put patties on
dusted tray.



Put in the fridge
to firm up for
30 minutes.

7



Cook on frying pan 6 - 7 minutes each side
or till golden.

SERVING SUGGESTIONS:
With appropriate dip.

TRADITIONAL GARAM MASALA

"The most important seasoning for an Indian chef. Ayurveda also describes garam masala as: a digestive for heavy foods, booster of immunity, lowers blood sugar levels, promotes weight loss, natural cancer preventative, and an overall health booster."

HOW TO ADD GARAM MASALA SPICEBLEND TO YOUR MEALS:



1



Any curry or baked dish (V + NV).
Just before serving add a few pinches,
cover and let the flavor mix in your curry.

2



All common egg dishes.
Just sprinkle and enjoy your
egg dishes in a new flavor.

3



Use in savoury muffins or breads.
While proofing, or mix in milk
or butter and brush once baked.

4



Add to dips for zest.
Especially good in sour cream
& onion, hummus, and
tahini dips.

5



**Use in your lamb
or chicken dishes**
as a final ingredient.

6



Sprinkle into your coffee
It will taste fresher and spicy,
giving that divine smell of
garam masala coffee.

7



**Sprinkle some
onto your pop-
corn post-butter**

MASALA FISH CURRY



SERVING SUGGESTIONS:

Garnish with green coriander.
Serve hot with rice/roti.

INGREDIENTS

240 grams fish cut into small pieces

Mix with: $\frac{1}{4}$ tbsp. salt + $\frac{1}{4}$ tbsp. turmeric + 1 tsp. lemon

3 tbsp. mustard oil

1 dry red chilli broken into pieces

1 bay leaf

Paste of 1 tomato + 3 garlic cloves + 1 piece of ginger

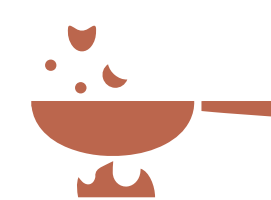
2 tsp. Spicebox Organics **MUSTARD FISH CURRY SPICEBLEND**

1 tsp. brown sugar

Salt to taste

DIRECTIONS

1



Heat oil to smoky point



Let it cool a little

2



Add paste. Cook for 3 minutes

3



Add dry chilli and bay leaf

4



Add salt, masala and sugar

5



Mix and add fish pieces

6



Coat well with masala

7



Add $\frac{1}{4}$ cup of water

8



Simmer fish in mix for 6-8 minutes.

PORK VINDALOO

INGREDIENTS

2 lbs cubed pork pieces

1 - 2 tbsp. Spicebox Organics **VINDALOO**

MASALA SPICEBLEND

2 inch ginger cut thin like match sticks

2 - 3 medium tomatoes chopped

1-2 green chillies chopped (*optional*)

1 tsp jaggary, date sugar, or coconut sugar

4 tbsp apple cider vinegar

4 tbsp coconut oil

2 onions *thinly sliced*

8 garlic cloves *finely sliced*

DIRECTIONS

1



Trim excess fat
from pork bits

2



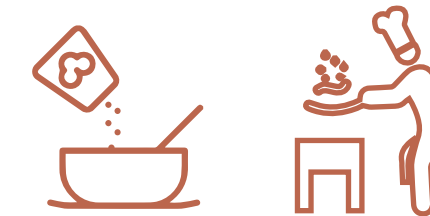
In a large bowl add: 2 tbsps SpiceBox Organics Vindaloo Masala, vinegar, pork pieces. Mix well together.

3



Keep in fridge
for 3 - 5 hours.
Overnight also
works very well.

4



Heat oil in a large wok or pot,
and fry the sliced onions until
golden brown.

5



Add garlic, ginger,
tomatoes, & chillies.
Stir well.

6



Add the marinated
pork and sauté on
high heat for 3 - 5
mins / until browned.

7

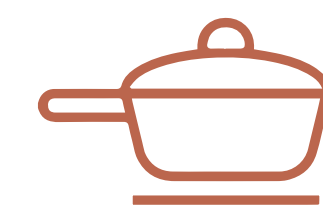


Add 1 cup water and
any leftover marinade,
reduce heat to slow boil.



Add sugar
or jaggery.

8



Cover and simmer for
1.5 hours stirring
occasionally until the
meat is very tender.

SERVING SUGGESTIONS:

With any choice of grain.

SPLIT LENTIL SALAD

INGREDIENTS

1 cup French green lentils

¼ tsp. turmeric

1 cup chopped steamed mixed veggies

Suggested: carrot, beans, broccoli, etc

Large chunks of tomato, cucumber, scallions,
and fresh mint (10-12 leaves)

Salt to taste

FOR DRESSING:

1 tsp. ginger garlic paste

2 tbsp. extra virgin organic cold pressed olive oil

2 tbsp. lemon juice

2 tsp. Spicebox Organics **DAL TADKA MASALA**

Add all ingredients in a small bowl and mix well

DIRECTIONS

1



Soak lentils
for one hour.



Wash well

2



Boil with 2 1/2 cups water
with salt and turmeric.



3



Cook till soft
but not mushy.

4



Drain the
water.

5



Cool lentils and
mix with vegetables.



Top with
dressing.
Toss.

SERVING SUGGESTIONS:
Serve warm or cold.

TANDOORI CHICKEN

INGREDIENTS

2 chicken legs + 2 chicken breasts

1 ½ tbsp. Spicebox Organics **TANDOORI MASALA SPICEBLEND**

2 tbsp. yoghurt

1 tbsp. lemon juice

2 tsp. ginger garlic paste

2 tbsp. olive oil

Salt *to taste*

DIRECTIONS

1



Cut deep slashes
into the chicken

2



Mix the rest of the ingredients
and use it to marinate the chicken

3



Keep in the fridge
covered for 6-8 hours

4



Grill it in the hot oven
for 8 - 10 minutes

5



Turn from
time to time

6



Sprinkle SpiceBox
Organics Chaat Masala
and serve with sliced
onion and lemon

SERVING SUGGESTIONS:

Sprinkle SpiceBox Organics Chaat Masala
and serve with sliced onion and lemon

VEGAN COCONUT CURRY

INGREDIENTS

2 cups cooked chickpeas (*soaked overnight, boiled in salt & water*) or 1 can of BPA-Free chickpeas (*cooked*)

1 cup green beans (*cut in 1 inch parts*)

2 tbsp. Spicebox Organics **COASTAL CURRY SPICEBLEND**

Toasted cashews or peanuts (*optional*)

1 spring onion (*chopped*)

1 tbsp coconut oil

1 sweet potato (*grated*)

1 can coconut milk

1 cup broccoli (*chopped*)

1 lemon

½ zucchini

Salt *to taste*

DIRECTIONS

1



Grate the sweet potato.

2



Heat oil in a large wok or pan, add the sweet potato and spring onions.

3



Saute for 3-5 mins.
Add the chickpeas.



Add rest of
vegetables.



Add SpiceBox Organics
COASTAL CURRY SPICEBLEND
and mix well.

5



Lower heat and add ½
of coconut milk and
1 teaspoon of lemon
juice. Salt after tasting.

6



Add remaining
coconut milk; use more
milk for thicker sauce.
Simmer for 5 mins.

SERVING SUGGESTIONS:

Garnish with toasted nuts. Serve hot with
any choice of grain and a lemon wedge.

YELLOW CURRY NOODLES

INGREDIENTS

350 grams noodles

150 grams sliced shitake mushrooms

1 - 2 tbsp. Spicebox Organics

YELLOW CURRY GARAM MASALA SPICEBLEND

1 bunch cilantro or coriander (*chopped*)

1 tbsp organic extra virgin olive oil
or coconut oil

1 can (400g) coconut milk

1 tbsp. mushroom sauce or tamari

2 large shallots

12 bay leaves

6 cloves of garlic

3 inch peeled ginger

1- 2 dried whole chilli

1 lime (*juiced*)

Salt *to taste*

DIRECTIONS

1



Blend shallots,
ginger and garlic
in food processor.

2



Boil the noodles in
a large pot with water,
drain and set aside.

3



Heat same pot with oil,
add blended mixture &
the bay leaves.
Stir until golden brown.

4



Add 1 - 2 tbsp of SpiceBox
Organics Yellow Curry Garam
Masala and stir. Add salt to taste.

5



Add sliced mushrooms,
mix in with curry paste
for ~2 minutes.

6



Lower the heat and
stir in coconut milk.
Taste to check salt
and curry content.

7



Return to low heat
to warm & simmer.

8



Add noodles and toss
until mixed well.
Simmer for 2 minutes.

SERVING SUGGESTIONS:

Add lime juice, season with chopped
coriander and serve hot.