



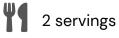


Coconut and Apple Dhal

with Paneer Cheese

Creamy coconut and red lentil dhal served with pan-fried paneer cheese and fresh apple and lemon topping.







Spice it up!

If you want some extra spice in the dhal, try adding 1 tbsp grated ginger, 2 crushed garlic cloves and 1/4 tsp cayenne pepper or chilli powder.

TOTAL FAT CARBOHYDRATES

29g 26g

52g

FROM YOUR BOX

| BROWN ONION | 1 |
|---------------------|-----------------|
| ТОМАТО | 1 |
| CARROT | 1 |
| RED LENTILS | 1 packet (100g) |
| TINNED COCONUT MILK | 165ml |
| LEMON | 1 |
| GREEN APPLE | 1 |
| SNOW PEA SPROUTS | 1 punnet |
| PANEER CHEESE | 1 packet |
| | |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground cumin, ground turmeric, apple cider vinegar

KEY UTENSILS

frypan, saucepan

NOTES

We used coconut oil for extra flavour.



1. SAUTÉ THE AROMATICS

Heat a saucepan over medium-high heat with oil (see notes). Slice onion, add to pan as you go, along with 1 tbsp cumin and 1 tsp turmeric. Sauté for 1 minute until fragrant.



2. SIMMER THE LENTILS

Dice tomato and grate carrot. Add to the saucepan and stir to combine. Add lentils, coconut milk and 1 cup water. Simmer, semi-covered, for 15-20 minutes until lentils are soft. Season with 1 tbsp vinegar, salt and pepper.



3. MAKE THE TOPPING

Zest lemon (wedge remaining and set aside). Add to a large bowl along with 1/2 tbsp olive oil and 1 tbsp vinegar. Stir to combine. Cut apple into batons or slices, and halve snow pea sprouts. Add to bowl and toss to combine.



4. COOK THE PANEER

Heat a frypan over medium-high heat with oil. Cut paneer into cubes and add to pan. Cook, turning, for 3-5 minutes until browned.



5. FINISH AND SERVE

Divide dhal among bowls. Top with paneer and fresh toppings. Serve with lemon wedges to squeeze over.



