

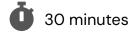




Turmeric Chicken

with Tomato Dahl

Comforting tomato dahl with the goodness of lentils and aromatic spices served topped with golden turmeric chicken bites and a dollop of lemon yoghurt finished with sliced green chilli.







Stretch this dish!

Add in extra veggies such as capsicum, sweet potatoes, onions to get extra serves. You can also serve the chicken and Dahl over basmati or brown rice to stretch further.

FROM YOUR BOX

BROWN ONION	1
CHENNAI CURRY PASTE	1 sachet
CHOPPED TOMATOES	400g
ZUCCHINI	1
RED LENTILS	200g
CHICKEN TENDERLOINS	600g
LEMON	1
NATURAL YOGHURT	1 tub
GREEN CHILLI	1
BABY SPINACH	120g

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground turmeric

KEY UTENSILS

large pan, frypan

NOTES

You can shred the chicken and add into the Dahl if you prefer!





1. COOK THE AROMATICS

Heat a large, deep pan with **oil** over medium heat. Chop and add **onion**, cook for 5 minutes. Add **curry paste** and cook for a further 1 minute.



2. SIMMER THE DAHL

Pour in **chopped tomatoes**. Dice (or grate) and add **zucchini** along with **lentils** and **2 tins (800ml) water**. Simmer uncovered for 15 minutes, stirring occasionally.



3. COOK THE CHICKEN

Toss chicken with 2 tsp turmeric, oil, salt and pepper. Heat a frypan over mediumhigh heat, cook chicken for 8-10 minutes or until golden and cooked through.



4. PREPARE THE GARNISH

Meanwhile, zest **lemon** and combine with **yoghurt**. Stir in juice from <u>1/4 lemon</u> and season with **salt and pepper**.

Slice **chilli** and cut remaining **lemon** into wedges.



5. ADD THE SPINACH

Roughly chop and stir **spinach** through dahl to wilt. Adjust seasoning to taste with **salt and pepper.**



6. FINISH AND SERVE

Slice **chicken** into bite-sized pieces (see notes).

Serve Dahl in bowls topped with golden chicken bites, a dollop of lemon yoghurt, sliced chilli and lemon wedges.

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