

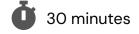




Khorma Roasted Vegetables

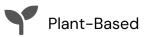
with Beluga Lentils

A mix of filling and nutritious vegetables and beluga lentils roasted in a coconut milk and khorma curry sauce, served with toasted almonds, slices of red chilli and fresh mint leaves.





2 servings



Spice it up!

To spice up the khorma sauce, blend roughly chopped chilli into the khorma sauce, or add desired amount of dried chilli powder and serve with fresh chilli!

TOTAL FAT CARBOHYDRATES

60g

50g

82g

FROM YOUR BOX

BELUGA LENTILS	100g
KHORMA CURRY PASTE	1 sachet
COCONUT MILK	165ml
WHITE SWEET POTATO	500g
ZUCCHINI	1
EGGPLANT	1
CHERRY TOMATOES	200g
FLAKED ALMONDS	1 packet
RED CHILLI	1
MINT	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

frypan, oven tray

NOTES

Most of our veggies come pre-washed, but it's always good to give them an extra rinse.





1. COOK THE LENTILS

Set oven to 220°C.

Place **lentils** in a saucepan and cover with water. Bring to the boil and simmer for 15 minutes, or until tender but still firm. Drain and rinse.



2. PREPARE KHORMA SAUCE

Add **khorma paste** and **coconut milk** to a bowl. Mix to combine.



3. ROAST THE VEGETABLES

Cut **sweet potato** and **zucchini** into angular pieces. Wedge **eggplant**. Add to a lined oven tray along with **cherry tomatoes**, **oil**, 1/2 prepared khorma sauce, **salt and pepper**. Roast for 20–25 minutes until vegetables are tender.



4. PREPARE THE TOPPINGS

Add **almonds** to a dry frypan over medium-high heat. Toast for 3-4 minutes until golden. Remove from heat.

Slice **chilli**. Set aside with **mint** leaves and toasted almonds.



5. ADD THE LENTILS

Add lentils to oven tray with vegetables and toss to combine. Return to oven to roast for a further 10 minutes.



6. FINISH AND SERVE

Divide roasted vegetables and lentils among plates. Spoon over remaining khorma sauce and add prepared toppings.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



