



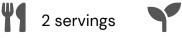


## **Khorma Roasted Vegetables**

### with Beluga Lentils

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







# 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!

#### FROM YOUR BOX

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
TINNED LENTILS	400g

#### 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. PREPARE KHORMA SAUCE

Set oven to 220°C.

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



#### 2. 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.



#### 3. 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.



#### 4. ADD THE LENTILS

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



#### **5. FINISH AND SERVE**

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



