



Product Spotlight: Cauliflower

Cauliflower is chock-full of vitamins and minerals! It's a good source of choline which assists in brain development, improving learning and memory!



4 Curried Lentil Pie

Curried red lentils and vegetables cooked in a rich tomato sauce, baked in the oven with golden cauliflower mash on top.

 40 minutes

 4 servings

 Plant-Based

14 September 2020

Spice it up!

If you have some curry paste in the pantry you can use that instead of curry powder for a more exciting flavour. Or if you prefer to leave the spice out, use dried herbs such as thyme or rosemary.

Per serve: **PROTEIN** 20g **TOTAL FAT** 2g **CARBOHYDRATES** 39g

FROM YOUR BOX

CAULIFLOWER	1
BROWN ONION	1
CARROT	1
CELERY STICKS	2
ZUCCHINI	1
GARLIC CLOVES	2
RED LENTILS	1 packet (200g)
CHOPPED TOMATOES	400g
GEM LETTUCE	3-pack

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, curry powder, dried oregano, balsamic vinegar

KEY UTENSILS

large frypan with lid, saucepan, stick mixer or food processor, oven dish

NOTES

Curry powder can vary in heat. If you are sensitive to spice, add less.



1. COOK THE CAULIFLOWER

Set oven grill to 220°C and bring a saucepan of water to the boil.

Cut cauliflower into florets. Add to boiling water to cook for 8-10 minutes or until softened (see step 4).



2. SAUTÉ THE VEGETABLES

Meanwhile, heat a frypan over medium-high with oil. Chop onion, carrot and celery. Grate in zucchini and crush in garlic cloves. Add 1 tsp oregano and 1 1/2 tbspcurry powder (see notes). Cook for 5 minutes until softened.



3. SIMMER THE SAUCE

Add lentils to frypan. Add chopped tomatoes and 1 1/2 cups water. Cover and simmer for 10 minutes or until thickened (stir halfway). Season to taste with salt and pepper.



4. MAKE CAULIFLOWER TOP

Drain cauliflower and mash using a stick mixer until smooth (alternatively, mash using a potato masher). Season with salt and pepper.



5. ASSEMBLE + BAKE PIE

Transfer lentil sauce to an oven dish and spread cauliflower mash on top. Grill in oven for 5-10 minutes, or until golden. Meanwhile, wedge and rinse gem lettuce. Place in a bowl. Drizzle with vinegar and olive oil.



6. FINISH AND PLATE

Divide curried pie between plates. Serve with side of gem lettuce.

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

