



Product Spotlight: Curry Leaves


Curry leaves come from a tree in the citrus fruit family. They release a deliciously nutty aroma when cooked and are a staple in South Indian cooking.



3 Masala Spiced Lentils with Paneer Cheese

Red lentils, spiced with fragrant curry leaves and garam masala, served with cooked golden paneer cheese and brown rice.

 35 minutes

 2 servings

 Vegetarian

1 October 2021

Bulk it up!

This dish is a great opportunity to use up any old vegetables you have hanging around. Dice some potatoes or pumpkin, slice up some zucchini and add them into the lentils.

Per serve: **PROTEIN** 22g **TOTAL FAT** 8g **CARBOHYDRATES** 48g

FROM YOUR BOX

BROWN RICE	1 packet (150g)
SPRING ONIONS	1/3 bunch *
CURRY LEAF	1 frond
TOMATO	1
RED LENTILS	1 packet (100g)
PANEER CHEESE	1 packet
KALE	1/2 bunch *
PARSLEY	1/2 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt and pepper, garam masala, mustard seeds (optional), apple cider vinegar (or vinegar of choice)

KEY UTENSILS

frypan, 2 saucepans

NOTES

If you don't have mustard seeds, you can omit these, or use 1/2 tsp curry powder.

We used coconut oil for extra flavour.



1. COOK THE RICE

Place rice in a saucepan and cover with water. Bring to the boil and simmer for 15–20 minutes, or until tender. Drain and rinse.



2. SAUTÉ AROMATICS

Heat a second saucepan over medium-high heat with **oil** (see notes). Slice spring onions and curry leaf. Sauté for 1–2 minutes. Add **1 tbsp garam masala**, stir to combine.



3. SIMMER LENTILS

Chop tomato. Add to pan along with lentils and **1 1/2 cups water**. Simmer, semi-covered, for 8–10 minutes until lentils are tender.



4. COOK THE PANEER

Heat a frypan over medium-high heat with **oil**. Dice and add paneer cheese along with **1 tsp mustard seeds** (optional). Cook for 3–5 minutes until browned. Season with **salt and pepper**.



5. ADD THE KALE

Remove kale leaves from stalk. Roughly chop and add to lentils along with **1 tsp vinegar**. Cook, stirring, for 1–2 minutes until kale wilts. Season with **salt and pepper**.



6. FINISH AND SERVE

Spoon rice and lentils into bowls. Top with paneer and garnish with chopped parsley leaves.

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

