



# Red Lentil and Sweet Potato Curry

with Spinach and Cilantro Rice

Veggie

35 Minutes



Red Lentils



Basmati Rice



Sweet Potato



Roma Tomato



Ginger



Cilantro



Baby Spinach



Indian Spice Mix



Vegetable Broth Concentrate



Coconut Milk



Crispy Shallots



Mild Curry Paste

HELLO LENTILS

*Creamy, dreamy and full of fibre!*

## Start here

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

## Bust out

Baking sheet, grater, measuring spoons, strainer, medium pot, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Red Lentils	1 cup	2 cups
Basmati Rice	¾ cup	1 ½ cups
Sweet Potato	340 g	680 g
Roma Tomato	160 g	320 g
Ginger	30 g	60 g
Cilantro	7 g	14 g
Baby Spinach	113 g	227 g
Indian Spice Mix	1 tbsp	2 tbsp
Vegetable Broth Concentrate	2	4
Coconut Milk	165 ml	400 ml
Crispy Shallots	28 g	56 g
Mild Curry Paste	4 tbsp	8 tbsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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hello@hellofresh.ca

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## Roast sweet potatoes

Cut **sweet potatoes** into ½-inch pieces. Add **sweet potatoes** and **1 tbsp oil** to a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Roast in the **middle** of the oven, flipping halfway through, until tender, 18-20 min. (**NOTE:** For 4 ppl, roast in the top and middle of the oven, rotating sheets halfway through.)



## Cook veggies

While **rice** cooks, heat a large non-stick pan over medium heat. (**NOTE:** For 4 ppl, use a large pot.) When hot, add **1 tbsp oil** (dbl for 4 ppl), then **tomatoes** and **ginger**. Cook, stirring occasionally, until tender, 4-6 min. Add **curry paste** and **Indian Spice Mix**. Cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.



## Prep

While **sweet potatoes** roast, peel, then finely grate **ginger**. Cut **tomatoes** into ½-inch pieces. Roughly chop **cilantro**. Using a strainer, rinse **lentils** until **water** runs clear.



## Cook lentils

Add **broth concentrates**, **coconut milk**, **lentils** and **1 ½ cups water** (2 ½ cups for 4 ppl) to the same pan. Bring to a boil over high heat. Once boiling, reduce heat to medium. Cook, stirring often, until **lentils** are tender, 12-15 min. (**NOTE:** If needed, thin out curry with 1-2 tbsp water.)



## Cook rice

Add **1 ¼ cups water** (dbl for 4 ppl) to a medium pot. Bring to a boil over high heat. Once boiling, add **rice**, then reduce heat to low. Cover and cook until **rice** is tender and **liquid** is absorbed, 12-14 min. Remove the pot from heat. Set aside, still covered.



## Finish and serve

When **lentils** are tender, add **sweet potatoes** and **spinach** to **curry**. Season with **salt** and **pepper**. Cook, stirring often, until **spinach** wilts, 1-2 min. Fluff **rice** with a fork. Season with **salt**, then stir in **half the cilantro**. Divide **rice** between plates. Top with **lentil and sweet potato curry**. Sprinkle **crispy shallots** and **remaining cilantro** over top.

## Dinner Solved!