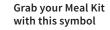


# Indian Sweet Potato & Lentil Dhal

with Tortillas, Yoghurt & Fresh Chilli

CLIMATE SUPERSTAR











**Ginger Paste** 





Indian Spice Blend



Mumbai Spice



Tomato Paste

Blend



Coconut Milk





Yoghurt



Mini Flour



Tortillas





Long Chilli (Optional)







Prep in: 30-40 mins Ready in: 40-50 mins



Creamy and coconutty, this Indian dish gets a wholesome boost from hearty lentils and a touch of tang from the yoghurt. Scoop up all the satisfying goodness with the warm toasted tortillas.

**Pantry items** Olive Oil

## Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

Oven tray lined with baking paper  $\cdot$  Medium saucepan with a lid  $\cdot$  Large frying pan

# Ingredients

<b>-</b>			
	2 People	4 People	
olive oil*	refer to method	refer to method	
red lentils	1 medium packet	2 medium packets	
sweet potato	1	2	
ginger paste	1 medium packet	1 large packet	
mild North Indian spice blend	1 medium sachet	1 large sachet	
Mumbai spice blend	1 medium sachet	1 large sachet	
tomato paste	1 medium packet	1 large packet	
water*	1⅓ cups	3½ cups	
coconut milk	1 medium packet	2 medium packets	
vegetable stock powder	1 medium sachet	1 large sachet	
mini flour tortillas	6	12	
baby spinach leaves	1 medium packet	1 large packet	
long chilli (optional) ∮	1	2	
Greek-style yoghurt	1 medium packet	1 large packet	
chicken breast**	1 medium packet	2 medium packets OR 1 large packet	
*Pantry Items **Custom Recipe Ingredient			

#### Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3439kJ (822Cal)	746kJ (178Cal)
Protein (g)	32.1g	7g
Fat, total (g)	32.2g	7g
- saturated (g)	18.7g	4.1g
Carbohydrate (g)	90.8g	19.7g
- sugars (g)	21.1g	4.6g
Sodium (mg)	1612mg	350mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	<b>4155kJ</b> (993Cal)	<b>664kJ</b> (158Cal)
Protein (g)	68.7g	11g
Fat, total (g)	34.7g	5.5g
- saturated (g)	19.5g	3.1g
Carbohydrate (g)	90.9g	14.5g
- sugars (g)	21.1g	3.4g
Sodium (mg)	1682mg	269mg

The quantities provided above are averages only.

### **Allergens**

Always read product labels for the most up-to-date allergen information.
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

#### We're here to help!

Scan here if you have any questions or concerns





## Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- · Rinse red lentils.
- Cut sweet potato into small chunks.
- Place sweet potato on a lined oven tray. Drizzle with olive oil, season with salt and toss to coat. Roast until tender, 20-25 minutes.

**TIP:** If your oven tray is crowded, divide sweet potato between two trays.

**Custom Recipe:** If you've added chicken breast, cut chicken into 2cm chunks.



#### Start the dhal

- Meanwhile, heat a drizzle of **olive oil** in a medium saucepan over medium-high heat.
- Cook ginger paste, mild North Indian spice blend, Mumbai spice blend and tomato paste, stirring, until fragrant, 1 minute.
- Add the water, coconut milk and vegetable stock powder, stirring to combine.

Custom Recipe: Heat saucepan as above. Cook chicken, stirring, until browned and cooked through (when no longer pink inside), 4-5 minutes. Add ginger paste, continuing as above.



#### Simmer the dhal

- To saucepan, add **lentils**. Bring to the boil, then reduce heat to medium.
- Cover with a lid and cook, stirring occasionally, until lentils are softened, **20-22 minutes**.



# Cook the tortillas

- When the dhal has **15 minutes** remaining, drizzle (or brush) each **mini flour tortilla** with **olive oil**.
- Heat a large frying pan over medium-high heat.
   Cook each tortilla until golden and warmed through, 1 minute each side.
- Transfer to a paper towel-lined plate. Repeat with remaining **tortillas** and **olive oil**.



# Finish the dhal

 Stir roasted sweet potato and baby spinach leaves through dhal. Season to taste.

**TIP:** Add a splash of water to loosen the dhal, if needed.



## Serve up

- Thinly slice long chilli (if using).
- Divide Indian sweet potato and lentil dhal between bowls.
- Top with a dollop of Greek-style yoghurt and sprinkle with chilli.
- Serve with tortillas. Enjoy!

**Custom Recipe:** Divide Indian chicken, sweet potato and lentil dhal between bowls.

#### Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate