

Veggie Loaded Lentil Curry

with Garlic Yoghurt & Flaked Almonds

WINTER WARMERS

CLIMATE SUPERSTAR

Grab your meal kit with this number

17



Carrot



Peeled & Chopped Pumpkin



Tomato



Garlic



Greek-Style Yoghurt



Ginger Paste



Mild Curry Paste



Coconut Milk



Vegetable Stock Pot



Red Lentils



Baby Spinach Leaves



Flaked Almonds



Chicken Thigh



Chicken Breast

Prep in: 20-30 mins
Ready in: 45-55 mins

Calorie Smart

Eat Me First

It's curry night tonight so we've gathered all of our fave ingredients that pack the best punch! Red lentils are the star of the show and when you pair them with curry paste and some superstar veggies, you'll want to make every night, curry night!

Pantry items

Olive Oil, Brown Sugar

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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 · Large saucepan with a lid

Ingredients

| | 2 People | 4 People |
|--------------------------|-----------------|------------------|
| olive oil* | refer to method | refer to method |
| carrot | 1 | 2 |
| peeled & chopped pumpkin | 1 medium packet | 2 medium packets |
| tomato | 1 | 2 |
| garlic | 3 cloves | 6 cloves |
| Greek-style yoghurt | 1 medium packet | 1 large packet |
| ginger paste | 1 medium packet | 1 large packet |
| mild curry paste | 1 medium packet | 2 medium packets |
| coconut milk | 1 medium packet | 2 medium packets |
| vegetable stock pot | 1 packet | 2 packets |
| red lentils | 1 medium packet | 2 medium packets |
| water* | 2½ cups | 5 cups |
| brown sugar* | 1 tsp | 2 tsp |
| baby spinach leaves | 1 small packet | 1 medium packet |
| flaked almonds | 1 medium packet | 1 large packet |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 2631kJ (629Cal) | 461kJ (110Cal) |
| Protein (g) | 25.8g | 4.5g |
| Fat, total (g) | 27.5g | 4.8g |
| - saturated (g) | 17.7g | 3.1g |
| Carbohydrate (g) | 64.8g | 11.3g |
| - sugars (g) | 27.5g | 4.8g |
| Sodium (mg) | 1847mg | 323mg |
| Dietary Fibre (g) | 20.7g | 3.6g |

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



1



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Slice **carrot** into half-moons.
- Place **carrot** and **peeled & chopped pumpkin** on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**.
- Roast until tender, **20-25 minutes**.

4



Start the soup

- Return saucepan to medium-high heat with a drizzle of **olive oil**.
- Cook **tomato**, stirring, until starting to soften, **1-2 minutes**.
- Add **ginger paste**, **mild curry paste** and remaining **garlic** and cook, stirring until fragrant, **1-2 minutes**.

2



Get prepped

- Meanwhile, roughly chop **tomato**.
- Finely chop **garlic**.

5



Finish the soup

- Stir in **coconut milk**, **vegetable stock pot**, **red lentils**, the **water** and **brown sugar**. Bring to the boil, then reduce heat to medium.
- Cover with a lid and cook, stirring occasionally, until lentils are softened, **20-22 minutes**.
- Stir in **roast veggies** and **baby spinach leaves**, until wilted and combined. Season to taste.

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

3



Make the garlic yoghurt

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat.
- Cook half the **garlic**, until fragrant, **1 minute**. Transfer to a small bowl.
- Add **Greek-style yoghurt** and mix to combine. Season to taste.

6



Serve up

- Divide roast veggie curry lentil soup between bowls.
- Top with garlic yoghurt.
- Sprinkle over **flaked almonds** to serve. Enjoy!

CUSTOM OPTIONS



ADD CHICKEN THIGH

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes. Add to soup.



ADD CHICKEN BREAST

Cut into bite-sized pieces. Cook until cooked through, 4-6 minutes. Add to soup.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

