



Sweet Potato & Lentil Dhal

with Tortilla Strips & Yoghurt

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Red Lentils



Sweet Potato



Mild North Indian Spice Blend



Mumbai Spice Blend



Tomato Paste



Coconut Milk



Vegetable Stock Powder



Mini Flour Tortillas



Baby Spinach Leaves



Long Chilli (Optional)



Ginger Paste



Greek-Style Yoghurt



Chicken Breast

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

Eat Me Early*
*Custom Recipe only

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 baked tortilla strips while they're still warm from the oven.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil

Before you start

Remember to wash your hands for 20 seconds.

You'll also need to give your veggies a wash.

You will need

Two oven trays lined with baking paper ·
Medium saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
red lentils	1 medium packet	1 large packet
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 packet	1 packet
water*	1½ cups	3½ cups
coconut milk	1 medium tin	2 medium tins
vegetable stock powder	1 medium sachet	1 large sachet
mini flour tortillas	6	12
baby spinach leaves	1 medium bag	1 large bag
long chilli 🌶️ (optional)	1	2
Greek-style yoghurt	1 medium packet	1 large packet
chicken breast**	1 small packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2732kJ (652Cal)	611kJ (146Cal)
Protein (g)	31.3g	7g
Fat, total (g)	30g	6.7g
- saturated (g)	17.6g	3.9g
Carbohydrate (g)	84.1g	18.8g
- sugars (g)	21.5g	4.8g
Sodium (mg)	1635mg	366mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3493kJ (834Cal)	571kJ (136Cal)
Protein (g)	64.5g	10.5g
Fat, total (g)	35.2g	5.8g
- saturated (g)	19.2g	3.1g
Carbohydrate (g)	84.1g	13.7g
- sugars (g)	21.5g	3.5g
Sodium (mg)	1724mg	282mg

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

2022 | CW52



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 the sweet potato between two trays.

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



Bake the tortilla strips

- When dhal has **10 minutes** remaining, slice **mini flour tortillas** into 3cm strips.
- Place **tortilla strips** on a second lined oven tray. Drizzle with **olive oil**. Toss to coat, then spread into a single layer.
- Bake until golden, **6-8 minutes**.

TIP: If the tortilla strips don't fit in a single layer, divide them between two trays.



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 pan as above. Before adding the spices, cook chicken until browned and cooked through (when it's no longer pink inside), 4-5 minutes. Transfer to a bowl. Continue with the step as above.



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.

Custom Recipe: Return chicken to the pan with the sweet potato and baby spinach.



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**.



Serve up

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

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate