

Spicy Lentil Curry RECIPE

# **Spicy Lentil Curry**



Cooking time 45 mins Preparation time 20 mins Serves

8

Try this Spicy Lentil Curry next meat-free Monday. It's an affordable, quick and flavourful meal that can be served with rice, rotis or naan bread.

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## **Ingredients**

- 1 packet Royco® Chilli Beef and Green Pepper Soup
- 375ml brown lentils picked and rinsed
- 45ml sunflower oil
- 2 large onions sliced
- 1 green pepper seeded and diced
- 2 sticks celery sliced
- 3 carrots grated
- 10ml curry powder
- 125ml tomato puree
- 50ml fresh coriander chopped
- 30ml fruit chutney

Products used



Chilli Beef & Green Pepper Soup

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#### Vegetarian

This recipe is suitable for vegetarians.

#### **Family Friendly**

If younger kids will be enjoying this meal with you, be sure to use a mild curry powder.

## Method

1. 1.

Place rinsed lentils in a bowl and cover with boiling water. Leave to stand while preparing vegetables

2. 2.

Sauté onion, green pepper, celery and carrots in oil in a large saucepan. Add curry powder and stir-fry for a few minutes. Add drained lentils.

3. 3.

In a jug, mix together Royco® Chilli Beef and Green Pepper Soup, 850 ml cold water and tomato puree and pour over lentils. Add coriander.

4. 4.

Cover and simmer over very low heat for 45 minutes, stirring often. Stir in chutney during last 10 minutes of cooking time.

## **Recipe Tags**

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