



Delicious Dahl

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tins organic brown lentils
3 cups veggie stock
2 cloves garlic
2 tsp curry powder
1 tsp garam masala
1 tsp ground coriander seeds
2 potatoes
1 large carrot
1 lemon
2 shallot stems
1 tin light coconut milk
few handfulls fresh coriander

Instructions

In a little oil, fry the spices to make fragrant. Stir in the chopped shallot stems, garlic and the root of the coriander.

Add the lentils and veggies and coat well with the spice mix.

Cover with the veggie stock and let simmer nicely for about half an hour stirring occasionally.

Add the coconut milk and lemon juice and let simmer for a further half an hour.

When just about ready, add the rest of the coriander and stir through.

Eat and enjoy :)
