



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# CREAMY LENTIL CURRY WITH ROASTED CAULIFLOWER & NAAN BREAD



PREP  
**10 min**



COOK  
**45 min**



SERVES  
**4**

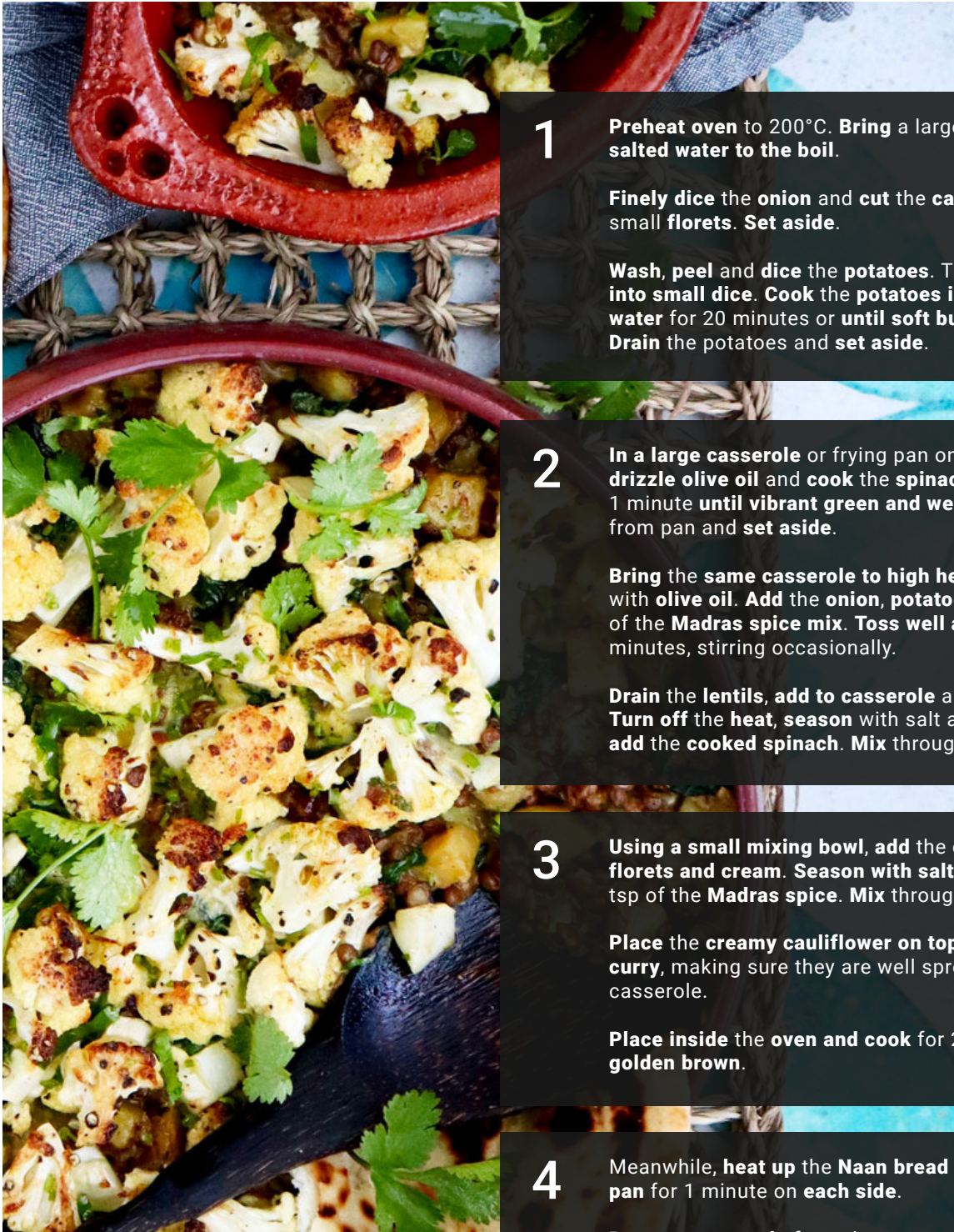
## INGREDIENTS:

- > 500g Potatoes
- > 1 Brown Onion
- > 3 tsp Madras Spice Mix
- > ½ Cauliflower
- > 800g Lentils
- > 300ml Cream
- > 120g Baby Spinach
- > 280g Naan Bread (4x Pieces)
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

# METHOD – GET COOKING!



1

**Preheat oven to 200°C. Bring a large pot with salted water to the boil.**

**Finely dice the onion and cut the cauliflower into small florets. Set aside.**

**Wash, peel and dice the potatoes. Then cut them into small dice. Cook the potatoes in the boiling water for 20 minutes or until soft but not mushy. Drain the potatoes and set aside.**

2

**In a large casserole or frying pan on high heat, drizzle olive oil and cook the spinach leaves for 1 minute until vibrant green and wilted. Remove from pan and set aside.**

**Bring the same casserole to high heat and drizzle with olive oil. Add the onion, potatoes and 2 tsp of the Madras spice mix. Toss well and cook for 5 minutes, stirring occasionally.**

**Drain the lentils, add to casserole and stir through. Turn off the heat, season with salt and pepper and add the cooked spinach. Mix through well.**

3

**Using a small mixing bowl, add the cauliflower florets and cream. Season with salt, pepper and 1 tsp of the Madras spice. Mix through well.**

**Place the creamy cauliflower on top of the lentil curry, making sure they are well spread over the casserole.**

**Place inside the oven and cook for 25 minutes until golden brown.**

4

**Meanwhile, heat up the Naan bread on a hot frying pan for 1 minute on each side.**

**Remove casserole from the oven, squeeze the juice of ½ a lemon. Serve creamy lentil curry hot with Naan bread.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover Korma spice mix for any other tomato or coconut based curry dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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