

Middle-Eastern Coconut Lentil & Veggie Soup

with Flatbreads & Flaked Almonds

Grab your meal kit with this number

9



Carrot



Potato



Garlic



Flaked Almonds



Chermoula Spice Blend



Diced Tomatoes With Garlic & Onion



Coconut Milk



Vegetable Stock Powder



Red Lentils



Flatbreads



Baby Leaves



Chicken Breast



Chicken Thigh

Prep in: 25-35 mins
Ready in: 40-50 mins

Calorie Smart

Plant Based

Let's soup-up this version of a lentil soup. We're buffing it out with mild spices to bring a zap to the coconut and tomato base. There are roasted veggies stirred through to bulk it out and serve up with a side of flatbreads for dipping. It's a powerhouse soup that will be loved by everyone.

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 frying pan · Large saucepan with a lid

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
potato	1	2
garlic	2 cloves	4 cloves
flaked almonds	1 packet	2 packets
chermoula spice blend	1 medium sachet	1 large sachet
diced tomatoes with garlic & onion	½ medium packet	1 medium packet
coconut milk	1 medium packet	2 medium packets
vegetable stock powder	1 large sachet	2 large sachets
water*	2 cups	4 cups
red lentils	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
flatbreads	2	4
baby leaves	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2672kJ (639Cal)	516kJ (123Cal)
Protein (g)	29.2g	5.6g
Fat, total (g)	25.6g	4.9g
- saturated (g)	15.8g	3.1g
Carbohydrate (g)	95.2g	18.4g
- sugars (g)	19g	3.7g
Sodium (mg)	2113mg	408mg
Dietary Fibre (g)	15.8g	3.1g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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

2024 | CW28



Roast the veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Cut **carrot** and **potato** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Spread out evenly, then roast until tender, **20-25 minutes**.



Make the flatbreads

- When the soup has **5 minutes** remaining, return the frying pan to medium-high heat.
- Drizzle (or brush) each **flatbread** with **olive oil**. Cook **flatbreads** in pan until golden and warmed through, **1-2 minutes** each side.



Get prepped

- While the veggies are roasting, finely chop **garlic**.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.



Finish the soup

- Remove saucepan from heat, add the **roasted veggies** and **baby leaves**. Stir until wilted and season to taste.

TIP: Add an extra dash of water to your soup if you prefer a thinner consistency.



Start the soup

- **SPICY!** This is a mild spice blend, but use less if you're sensitive to heat! In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **garlic** and **chermoula spice blend**, stirring, until fragrant, **1 minute**.
- Add **diced tomatoes with garlic & onion**, **coconut milk**, **vegetable stock powder**, the **water**, **red lentils** and the **brown sugar**.
- Bring to the boil, then reduce the heat to a simmer. Cover with a lid and cook, stirring occasionally, until the lentils have softened, **20-22 minutes**.



Serve up

- Divide Middle Eastern coconut lentil and veggie soup between bowls.
- Sprinkle with toasted almonds. Serve with flatbreads. Enjoy!

CUSTOM OPTIONS

+ ADD CHICKEN BREAST

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

+ ADD CHICKEN THIGH

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

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

