



# Sri Lankan Potato & Cauliflower Dhal

with Garlic Tortilla Dippers

CLIMATE SUPERSTAR

Grab your meal kit with this number

40



Cauliflower



Carrot



Potato



Garlic



Red Lentils



Sri Lankan Spice Blend



Tomato Paste



Ginger Paste



Coconut Milk



Vegetable Stock Powder



Baby Leaves



Mini Flour Tortillas



Coriander



Chicken Breast



Chicken Thigh

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

Plant Based

Put that take-away flyer down because we've got something in store for you. Sri Lankan spices work their magic with hearty lentils and creamy coconut milk in our new favourite dhal recipe. Oven-baked tortilla dippers work a treat for scooping up the deliciousness.

### Pantry items

Olive Oil



## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after cutting 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 saucepan with a lid

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
cauliflower	1 medium portion	1 large portion
carrot	1	2
potato	2	4
garlic	3 cloves	6 cloves
red lentils	1 packet	2 packets
Sri Lankan spice blend	1 large sachet	2 large sachets
tomato paste	1 packet	2 packets
ginger paste	1 medium packet	1 large packet
<b>water*</b>	2 cups	4 cups
coconut milk	1 medium packet	2 medium packets
vegetable stock powder	1 large sachet	2 large sachets
<b>salt*</b>	¼ tsp	½ tsp
baby leaves	1 small packet	1 medium packet
mini flour tortillas	6	12
coriander	1 packet	1 packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3227kJ (771Cal)	478kJ (114Cal)
Protein (g)	33.8g	5g
Fat, total (g)	26g	3.8g
- saturated (g)	18.8g	2.8g
Carbohydrate (g)	122.8g	18.2g
- sugars (g)	31.7g	4.7g
Sodium (mg)	2275mg	337mg
Dietary Fibre (g)	21.2g	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](https://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 | CW37



## Roast the veggies

- Preheat oven to **220°C/200°C fan-forced**.
- Cut **cauliflower** into small florets. Cut **carrot** into bite-sized chunks.
- Place **veggies** on a lined oven tray. Drizzle generously with **olive oil**, season with **salt** and **pepper** and toss to coat.
- Spread out evenly, then roast until tender, **20-25 minutes**.



## Finish the dhal

- Add **potato** and **lentils** to the saucepan. Bring to a simmer, then cover with a lid and cook, stirring occasionally, until thickened and the **lentils** and **potatoes** are soft, **20-22 minutes**.
- Stir through the **salt**, **baby leaves**, **roasted veggies** and a pinch of **pepper** until warmed through. Season to taste.

**TIP:** If the dhal is looking a little dry at any point, just add a splash of water.



## Get prepped

- Meanwhile, peel and cut **potato** into bite-sized chunks. Finely chop **garlic**.
- Rinse **red lentils**.



## Bake the garlic dippers

- When the dhal has **10 minutes** remaining, combine a generous drizzle of **olive oil**, the remaining **garlic** and a pinch of **salt** and **pepper** in a small bowl.
- Slice **mini flour tortillas** into 3cm-thick strips. Place **tortilla strips** in a single layer on the lined oven tray and drizzle or brush with the **garlic oil**.
- Bake until golden, **8-10 minutes**.

**TIP:** Use two oven trays if your tortilla strips don't fit in a single layer.



## Start the dhal

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **Sri Lankan spice blend**, **tomato paste**, **ginger paste** and half the **garlic**, stirring, until fragrant, **1 minute**.
- Add the **water**, **coconut milk** and **vegetable stock powder**. Stir to combine.



## Serve up

- Roughly chop **coriander**.
- Divide Sri Lankan potato and cauliflower dhal between bowls. Garnish with coriander.
- Serve dhal with garlic tortilla dippers. 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.

