



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Chickepea & Lentil Curry

Ingredients

Chickpea & Lentil Curry

Chickpeas, Lentils, Carrots, Onions, Potato, Vegetable Stock, Coconut Milk, Yellow Curry Seasoning, Coconut Sugar, Ghee, ACV (Meat Curry includes chicken)

Naan GF

Bob's GF Flour, Yogurt, Corn Starch, Salt, Cream of Tartar, Sugar, Instant Yeast, Olive Oil, Eggs, Water.

Naan Gluten

Flour, Salt, Water, Sugar, Yeast, Oil, Milk, Yogurt,

Cilantro

Lime

Directions

Reheat from unfrozen: Preheat oven to 350 and remove lid. Cover with foil and place in the oven for 30-45 minutes, taking cover off for the last 5-10 minutes.

Reheat from frozen: Preheat oven to 350 and remove lid. Cover with foil and place in the oven for 60 minutes, taking cover off for the last 5-10 minutes.

Place naan in the oven for 5 minutes before serving to warm.

Finish curry with lime and chopped cilantro.