



Curried Lentil Stew

with Yogurt & Crispy Shallots



30-40min



2 Servings

We think everything is made even better with a topping of crispy, fried shallots, and this richly flavored lentil curry is no exception. The oil used to fry the shallots is too tasty to discard, so we stir a little into the yogurt and then drizzle more onto the lentils before serving.

What we send

- 1 shallot
- ½ lb baby potatoes
- 1 piece fresh ginger
- ¼ oz fresh cilantro
- ¼ oz cumin seeds
- ¼ oz curry powder
- 3 oz French green lentils
- 5 oz basmati rice
- 4 oz Greek yogurt ¹

What you need

- kosher salt & ground pepper
- olive oil

Tools

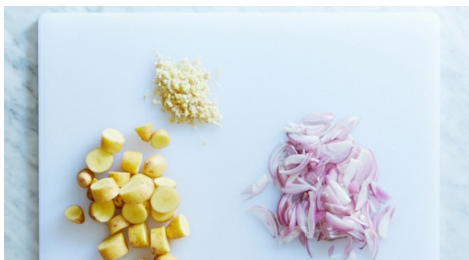
- microplane or grater
- medium saucepan
- small saucepan
- microwave

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 17g, Carbs 113g, Protein 28g



1. Prep ingredients

Halve and thinly slice **shallot**. Halve **potatoes** (quarter if large).

Peel and finely grate **1 teaspoon ginger**. Pick **cilantro leaves** from **stems**; set aside leaves and finely chop stems.



4. Make rice

Meanwhile, in a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**. Bring to a boil. Cover and cook over low heat until liquid is absorbed, about 17 minutes. Keep covered off heat until ready to serve.



2. Sauté aromatics

Heat **1 tablespoon oil** in a medium saucepan over medium. Add **half of the shallots** and cook, stirring, until softened, about 2 minutes. Add **ginger, cilantro stems, 1 teaspoon cumin seeds**, and **½ tablespoon curry powder**. Cook, stirring, until fragrant, about 1 minute.



5. Fry shallots

Place **remaining shallots** in a small bowl with just enough **oil** to cover. Microwave on high until shallots are golden and crisp, stirring every 30 seconds, 3-4 minutes (when shallots start to brown, check every 10 seconds to avoid burning).

Transfer shallots to a paper towel-lined plate and immediately sprinkle with **salt**. Reserve **shallot oil** in bowl.



3. Finish curry

Add **lentils, potatoes, 2 cups water, ½ teaspoon salt**, and a **generous pinch of pepper**. Bring to a boil. Reduce to a simmer and cook, stirring occasionally, until potatoes and lentils are tender and stew has thickened, about 30 minutes.



6. Finish & serve

In a small bowl, combine **yogurt** and **1 tablespoon shallot oil**. Season to taste with **salt** and **pepper**. Fluff **rice** with a fork.

Serve **lentil stew** over **rice** and garnish with **yogurt, cilantro leaves, fried shallots**, and a **drizzle of shallot oil**, if desired. Enjoy!