



Lentil Loaded Spuds & Tomato-Kale Salad

with Plant-Based Cheese & Coconut Yoghurt

WINTER WARMERS

Grab your Meal Kit with this symbol



Potato



Plant-Based Grated Cheese



Brown Onion



Garlic



Snacking Tomatoes



Carrot



Lentils



Mumbai Spice Blend



Tomato Paste



Coconut Milk



Vegetable Stock Powder



Kale & Spinach



Flaked Almonds



Mint



Plant-Based Coconut Yoghurt



Chicken Breast

Prep in: 20-30 mins
Ready in: 50-60 mins



Plant-Based[^]
[^]Custom Recipe is not Plant-Based



Calorie Smart*
*Custom Recipe is not Calorie Smart

Bursting with Indian-inspired flavours, this winner plant-based dinner is comfort on a plate. If you love lentil dhal over rice, wait till you try it on the cheezy baked potatoes. Trust us, it works.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, White Wine Vinegar

Before you start

Wash your hands and any fresh food.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
plant-based grated cheese	1 medium packet	2 medium packets
brown onion	1	2
garlic	2 cloves	4 cloves
snacking tomatoes	1 punnet	2 punnets
carrot	1	2
lentils	1 packet	2 packets
Mumbai spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	1 packet
coconut milk	1 medium packet	2 medium packets
vegetable stock powder	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
white wine vinegar*	drizzle	drizzle
kale & spinach	1 medium bag	1 large bag
flaked almonds	1 medium packet	1 large packet
mint	1 bag	1 bag
plant-based coconut yoghurt	1 medium packet	1 large packet
chicken breast**	1 small packet	1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2029kJ (485Cal)	251kJ (60Cal)
Protein (g)	21g	2.6g
Fat, total (g)	25.5g	3.2g
- saturated (g)	20.3g	2.5g
Carbohydrate (g)	66.7g	8.2g
- sugars (g)	20.8g	2.6g
Sodium (mg)	1899mg	235mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2789kJ (667Cal)	286kJ (68Cal)
Protein (g)	55.9g	5.7g
Fat, total (g)	29.3g	3g
- saturated (g)	21.5g	2.2g
Carbohydrate (g)	66.7g	6.8g
- sugars (g)	20.8g	2.1g
Sodium (mg)	1979mg	203mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information. Visit [hellofresh.com.au/foodinfo](https://www.hellofresh.com.au/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



Bake the potatoes

- Preheat oven to **200°C/180°C fan-forced**. Slice **potato** into halves.
- Place **potato** halves on a lined oven tray. Drizzle with **olive oil**, season with **salt** and toss to coat. Arrange so that each **potato** is cut-side down.
- Bake until crisp and tender, **35-45 minutes**.
- Remove from oven, then carefully turn each **potato** to be cut-side up. Sprinkle with **plant-based grated cheese**.
- Return to oven to bake until golden, a further **6-8 minutes**.

TIP: If your oven tray is crowded, divide the potatoes between two trays.



Finish the lentil topping

- Add **garlic**, **Mumbai spice blend** and **tomato paste**. Cook until fragrant, **1 minute**.
- Stir in **lentils**, **coconut milk**, **vegetable stock powder** and the **water**. Simmer until thickened, **2-4 minutes**.
- Season with **salt** and **pepper** to taste.



Get prepped

- While the potatoes are baking, finely chop **brown onion** and **garlic**.
- Halve **snacking tomatoes**, then set aside. Grate **carrot**. Drain and rinse **lentils**.

Custom Recipe: If you've added chicken breast, cut chicken into 2cm chunks.



Make the salad

- While the lentils are simmering, combine a drizzle of the **white wine vinegar** and **olive oil** in a medium bowl. Season, then add **kale & spinach** and **tomatoes**.
- Toss to coat.



Start the lentil topping

- When the potatoes have **10 minutes** remaining, heat a drizzle of **olive oil** in a large frying pan, over medium-high heat.
- Cook **onion** and **carrot**, stirring, until tender, **4-5 minutes**.

Custom Recipe: Cook chicken with onion and carrot, until browned and cooked through (when no longer pink inside) 4-5 minutes.



Serve up

- Divide jacket potatoes between plates.
- Spoon lentils over potatoes. Sprinkle with **flaked almonds**. Tear over **mint** leaves.
- Serve with a dollop of **plant-based coconut yoghurt** and side salad. Enjoy!

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://www.hellofresh.com.au/rate)