



Green chickpea & lentil curry fries

Sweet potato waffle fries loaded with Earth friendly curry

NEW

INGREDIENTS

6 oz Lamb Weston Sweet Potato Fries™ CrissCut™ (L0090)

1 tbsp Garlic

1 tbsp Fresh ginger

6 oz Tomato paste

2 cups water

1 tbsp Garam masala

2 tsp Cayenne

1 tbsp Brown sugar

1 cup Red lentils

2 cups Green chickpeas

1 can Coconut milk

Salt to taste

Parsley for garnish

Pickled onions for garnish

DIRECTIONS

1. Heat pot and sauté garlic in oil. Add in spices, sugar, tomato paste and ½ cup water.
2. Cook until water evaporates.
3. Grate ginger into mixture.
4. Add lentils to pot, cook for 1 minute then stir in coconut milk and remaining water.
5. Cook until lentils are softened. Stir in chickpeas and cook until heated through.
6. Season to taste.
7. Cook fries to manufacturer's specifications.
8. Top cooked fries with curry and garnish with parsley and pickled onions.

Yield

DIRECTIONS

1 quart curry