

10-Minute Indian Lentil and Butterbean Curry

Yield: 3 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/white-butter-beans-indian-recipe>

Ingredients:

- 1 pinch black pepper
- 15 cherry tomatoes
- 2 tablespoons curry powder
- 3 cloves garlic finely sliced
- 2 teaspoons ground cumin
- 2 1/16 cups lentils green or brown, drained and rinsed
- 1 2/3 cups light coconut milk
- 1/2 lime juice only
- 1 pinch salt
- 1 baby spinach handfull SuperValu
- 1 bunch fresh coriander SuperValu
- 1/2 stick fresh ginger SuperValu, peeled and finely sliced
- 2 1/4 cups butter beans SuperValu Goodness, drained and rinsed
- 2 tablespoons oil SuperValu
- 5 scallions SuperValu, finely sliced
- 1 teaspoon turmeric
- 1 avocado SuperValu, stoned and diced
- 1 tablespoon flaked almonds SuperValu Goodness, toasted
- 1 pitta bread SuperValu Wholemeal, toasted