

# THAI GREEN CURRY WITH LENTILS



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Serves: 4  
Prep: 10 mins  
Cook: 15 mins



Nutrition per serving:  
394 kcal  
12g Fats  
60g Carbs  
15g Protein



## WHAT YOU NEED

- 1 onion, finely chopped
- 1 garlic clove, chopped
- 1 tsp. ginger, grated
- 1 tbsp. coconut oil
- 2-3 tbsp. Thai green curry paste
- juice and zest of 1 lime
- 14 oz. (400ml) can light coconut milk
- 1 large or 2 small bok choy, cut into small pieces
- 14 oz. (400g) can lentils, drained and rinsed
- salt, to taste
- coriander, to serve
- 8 oz. (225g) cooked rice noodles, to serve

## WHAT YOU NEED TO DO

*Fry the onion, garlic and ginger in coconut oil for a few minutes then add the curry paste and cook for another 5 minutes.*

*Next, add in the lime zest and juice, and the coconut milk, mixing well.*

*Add in the lentils and bok choy and allow to simmer for about 5 minutes. Season with salt if needed.*

*Serve with a portion of rice noodles and fresh coriander.*