



Lentils with Lime and Mango Chutney



Ingredients

- 1 Lime cut into quarters
- 3 tablespoon vegetable oil
- 1 onion finely chopped
- 1 tablespoon medium curry powder
- 1 tablespoon tomato puree
- 400g can lentils (green or brown)
- 3 *tablespoon Bombay Authentics® Luxury Mango Chutney*

TIP

Serve with grilled fish
or as an appetiser
with naan bread

Method

1. Finely chop one of the lime quarters, including the skin
2. Heat 3 tablespoon oil in a pan and fry onions for 4-5 mins, Add the curry powder and tomato and fry for another 1-2 mins.
3. Add about a cup water and lentils (*the lentils should be washed, drained and rewashed*) and stir for about a minute.
4. Add the Luxury Mango Chutney, lime and bring to boil. Simmer for approx 5 mins or until thickened.

