



Quick Red Lentil and Spinach Curry

Ingredients:

1½ cups coconut milk
1½ cups water
¼ cup red curry paste*
¾ cup red lentils
2 cups packed baby spinach
4 cups cooked brown rice or quinoa
Plain yogurt, garnish

Directions:

1. In a skillet with high sides, whisk together coconut milk, water and curry paste. Bring to a boil, reduce to a simmer, and add red lentils. Let simmer for 22 to 25 minutes, just until the red lentils are tender but still hold their shape.
2. Remove pot from heat and stir in spinach until wilted. Serve curry over cooked grain, with a dollop of yogurt, if desired.

Notes

*You can find a small jar of this at most grocery stores in the Asian food section.

Compliments of Naturally Ella