

# Peanut Lentil Curry

with Fried Eggs & Garlic Naan


2 SERVINGS

⌚ 40-50 MINS

 **Blue Apron**  
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## Ingredients


 2 Pasture-Raised Eggs

 ½ cup Green Lentils

 6 oz Carrots

 1 bunch Mint

 1 Tbsp Smooth Peanut Butter Spread

 1 13.5-oz can Light Coconut Milk

 1 Lime


 1 Yellow Onion

 1 Tbsp Yellow Curry Paste

 1 Tbsp Soy Sauce

 2 pieces Naan Bread

 2 cloves Garlic

 1 Zucchini

 1 piece Ginger



Serve with Blue Apron wine that has this symbol  
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"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- If you prefer to use an oven to warm the naan instead of a microwave, preheat the oven to 375°F.
- Wash and dry the fresh produce.
- Peel the **ginger**; finely chop to get 2 teaspoons (you may have extra).
- Halve, peel, and medium dice the **onion**.
- Peel **2 cloves of garlic**. Roughly chop 1 clove. Using a zester or the small side of a box grater, finely grate the remaining clove into a paste.
- Place the **garlic paste** in a bowl; add **1 tablespoon of olive oil** and season with salt and pepper. Stir to combine.
- Quarter the **lime**.
- Pick the **mint** leaves off the stems.



## 2 Make the curry

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chopped ginger, diced onion, and chopped garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until slightly softened.
- Add the **curry paste**. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add the **lentils, peanut butter spread, soy sauce** (carefully, as the liquid may splatter), **coconut milk**, and **1 1/4 cups of water**; season with salt and pepper. Stir to combine. Heat to boiling on high.
- Once boiling, reduce the heat to **medium**. Cook, stirring frequently, 24 to 26 minutes, or until the liquid is thickened and the lentils are tender.
- Turn off the heat. Stir in the **juice of 2 lime wedges**. Taste, then season with salt and pepper if desired.



## 3 Prepare & cook the vegetables

- Meanwhile, medium dice the **zucchini**.
- Peel the **carrots**; halve lengthwise, then cut crosswise into 1/4-inch pieces.
- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.



### Step 3 continued:

- Add the **diced zucchini and carrot pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Season with salt and pepper.
- Continue to cook, stirring occasionally, 4 to 5 minutes, or until browned and softened.
- Transfer to a bowl and cover with foil to keep warm.
- Wipe out the pan.

## 4 Make the garlic naan

- Meanwhile, if using the microwave, wrap the **naan** in a damp paper towel; microwave on high 1 minute, or until heated through.
- If using the oven, wrap the **naan** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed naan to a work surface and carefully unwrap.
- Evenly spread or brush the **garlic oil** onto the naan; season with salt and pepper. Cut into equal-sized wedges.



## 5 Fry the eggs & serve your dish

- In the same pan, heat **2 teaspoons of olive oil** on medium-high until hot.
- Crack the **eggs** into the pan, keeping them separate. Season with salt and pepper. Cook 4 to 5 minutes, or until the whites are set and the yolks are cooked to your desired degree of doneness.
- Turn off the heat.
- Serve the **curry** topped with the **cooked vegetables** and **fried eggs**. Garnish with the **mint leaves** (tearing just before adding). Serve the **garlic naan** and **remaining lime wedges** on the side. Enjoy!

