One Pot Cauliflower & Lentil Green Curry

2 SERVINGS 30 MINUTES

INGREDIENTS

1/4 cup Water

1 Yellow Onion (medium, chopped)

1/4 cup Green Curry Paste

1 1/2 cups Vegetable Broth

1 cup Canned Coconut Milk

1/2 cup Dry Red Lentils (rinsed)

1/2 head Cauliflower (small, cut into florets)

1 tbsp Coconut Aminos

1 tbsp Lime Juice

1/4 cup Cilantro (chopped, optional for serving)

DIRECTIONS

01 Heat the water in a pot over medium heat. Add onions and cook for about three to five minutes until the onions begin to soften. Stir in the curry paste and continue to cook for another minute. Stir in the vegetable broth and coconut milk and bring to a simmer.

02 Stir in the lentils and cook for about 10 minutes or until the lentils are tender. Stir often to prevent sticking to the bottom of the pan.

03 Add the cauliflower to the pot and continue to cook for seven to eight minutes or until the cauliflower florets are tender. Stir in the coconut aminos and lime juice.

04 Divide between bowls and garnish with the cilantro (if using). Enjoy!