

Spicy Lentils and Sweet Potatoes with Chard

Prep time

10 mins

Cook time

20 mins

Total time

30 mins

Author: Dreamy Leaf

Recipe type: Entree

Cuisine: Vegan

Serves: 4 servings

Ingredients

- 1 cup green lentils
- ½ bunch chard, sliced
- 1 onion, chopped
- 1 clove garlic, minced
- 1 sweet potato, cubed
- 1 potato, cubed
- 1 jalapeño pepper, seeded and cut
- 3 cup water or vegetable broth
- 2 tablespoon olive oil
- 1 tablespoon tomato paste
- ½ tablespoon cumin
- 1 teaspoon garam masala
- ½ teaspoon coriander
- ¼ teaspoon red chili flakes
- 1 bay leaf, optional
- Salt, as needed

Instructions

1. Put the olive oil in a pan over medium high heat.
2. Add the onions and cook until they turn translucent.
3. Add the rest of the ingredients.
4. Cook until the lentils and the potatoes are soft.

Recipe by Dreamy Leaf at <http://www.dreamyleaf.com/spicy-lentils-and-sweet-potatoes-with-chard/>

