

SPICED BRAISED LENTILS & TOMATOES WITH TOASTED COCONUT

Prepared by: Rhonda O'Dell, May 2018

Source: Genius Recipes

3 Tablespoons unsalted butter
1 bunch scallions, white and light green parts, thinly sliced
2 cloves garlic, finely chopped
1 tablespoon good-quality Madras curry powder
1 tablespoon tomato paste
2 cups green or brown lentils
12 ounces ripe, juicy tomatoes, chopped (2 medium) or 2 cups canned plum tomatoes, drained or a 15-ounce can of diced tomatoes
1 $\frac{3}{4}$ teaspoons kosher salt, plus additional to taste
1 cup dried, unsweetened coconut flakes
1 $\frac{1}{2}$ tablespoons black or brown mustard seeds
Salty butter, for serving
Plain whole milk yogurt for serving
Chopped fresh cilantro, for serving

Melt the unsalted butter in a large saucepan over medium-high heat. Add the scallions, garlic, and curry powder. Cook until the mixture is golden and soft, about 4 minutes. Stir in the tomato paste and lentils and cook until slightly caramelized, 1 to 2 minutes. Add enough water to cover the mixture by $\frac{1}{2}$ inch. Bring the liquid to a boil over high heat; reduce the heat to medium-low and simmer until the lentils are tender, 25 to 40 minutes. If the lentils begin to look dry while cooking, add more water as needed. In a small, dry skillet over medium heat, toast the coconut flakes, mustard seeds, and a large pinch of salt until the coconut is golden, about 3 minutes. To serve, spoon the lentils into individual bowls. Drop about 2 teaspoons salted butter into each dish. Top with yogurt, cilantro, and the coconut mixture. Serve immediately.

Lauren's Notes: This was good, but I doubt I ever make it again.

