



# Cooking in the Kitchen at Olums

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*Delicious Recipes  
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## Chickpea Lentil Curry

Serves 4-6

### Ingredients

- 2 cups cooked brown rice
- 1 tsp. olive oil or coconut oil
- 1 yellow onion, chopped
- 1 red pepper, coarsely chopped
- 6 cloves of garlic, chopped
- 3 Tbsp. yellow curry paste
- 2 14oz. cans of coconut milk
- ½ cup green lentils, rinsed
- 2 14oz. cans chickpeas
- ¼ cup chopped cashews (optional)

### Directions:

1. In a skillet add oil, onion, red pepper, and garlic. Cook until vegetables are slightly softened.
2. Stir in the curry paste and coconut milk.
3. Add the rinsed lentils then simmer for 20 minutes until lentils are cooked.
4. Stir in chickpeas and warm through.
5. Serve the curry over brown rice and sprinkle with cashews.