

LENTIL AND BUTTERNUT BOBOTIE



By Food lovers recipes

LENTIL AND BUTTERNUT BOBOTIE

My man het aandete gemaak. Baie lekker sjoe, ek proe maalvleis en daar is niks in nie.

1 slice bread

100 ml milk

45 ml olive oil

2 onions, chopped

500 g butternut, cubed

4 cloves garlic, crushed

5 ml chilli paste

5 ml curry powder

410 g tin tomatoes, whole

1 x KNORR Roasted Vegetables Veggie Bake

250 g brown lentils

4 eggs

375 ml milk

2 bay leaves

Cover lentils with water and simmer for 45 minutes until soft. Soak bread in milk and set aside. Heat olive oil in a large pot and sauté the onions. Add the butternut and cook covered over a medium heat for 5 minutes. Add garlic, chilli paste, curry powder and bay leaves and lentils.

Add the tomatoes and KNORR Roasted Vegetable Bake and simmer

for 15 minutes with the lid off. Stir in soaked bread and mix well. Place the mixture into a casserole dish and spread evenly. Beat eggs with milk and pour over the lentil and butternut mixture. Bake at 180°C for 45 minutes until the custard is set and brown. Serve with basmati rice and chutney.
Recipe and photo: Lynette van Zyl