

Naans with **Coral lentil concassé,** **Seaweed and Curry**



4 people

10 min preparation time

25 min cooking time

All ingredients

- 1 glass of 105g** of Concassé of coral lentils, seaweed and curry
- 4** naans
- 1** aubergine
- 1** small sweet potato
- 1** pinch turmeric
- 1** pinch cumin
- 1** pinch paprika
- 100g** cooked chickpeas
- A few** sprigs of coriander
- 2** limes to serve
- 1** red onion
- 2 tablespoons** white vinegar
- 2 tablespoons** sugar

Steps

- 1- Preheat oven to 190°C
- 2- Peel and dice the sweet potato and aubergine
- 3- In an ovenproof dish, mix the vegetables with all the spices, salt and pepper
- 4- Drizzle with olive oil and place in the oven for 25 minutes
- 5- Drain the chickpeas
- 6- Prepare the pickles: peel the red onion and chop finely
- 7- Mix with the sugar, vinegar and 15 cl boiling water
- 8- Spread each naan generously with Crushed Coral Lentils
- 9- Next, arrange the roasted vegetables with the spices

10- Sprinkle with chickpeas, chopped coriander and red onion pickles