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