


Coconut & Squash dhansak

Cuisine: **Indian**
Food category: **Vegetarian dishes**
















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Company: **Retigo**



Program steps

| | | | | | | | |
|---|--|---|---|---|--|---|---|
| 1 |  Steaming | |  Termination by time |  00:15 hh:mm |  99 °C |  50 % |  |
| 2 |  Hot air |  100 % |  Termination by time |  00:30 hh:mm |  180 °C |  100 % |  |

| Ingredients - number of portions - 10 | | |
|---------------------------------------|-------|------|
| Name | Value | Unit |
| butternut squash | 2 | pcs |
| Chopped Onions | 2 | pcs |
| Cans of chopped tomato | 3 | pcs |
| coconut milk - Cans | 2 | pcs |
| Mild Curry Paste - jar | 1 | pcs |
| Canned Lentils | 2 | pcs |
| fresh baby spinach bags - 200 gr | 2 | pcs |

Directions

Steam the butternut squash on the first program above. Make a sauce with the onion, tomatoes and tomato puree and curry paste, add this to the squash along with the lentils.

Place in the oven on the second program for 10 mins. Then add the spinach and place back in the oven until wilted.

Take out and serve with Naan bread.

Recommended accessories



GN container Stainless steel perforated



Enameled GN container