Main dishes / Indonesia

# lentils and frozen peas stew · Indonesia

A substantial Indonesia-inspired stew built around frozen peas and cooked pulses.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 600 g drained cooked lentils
- ☐ 600 g frozen peas
- ☐ 400 ml low-salt vegetable stock
- ☐ 25 ml kecap manis
- ☐ 10 g finely grated fresh ginger
- ☐ 2 g ground coriander seeds
- ☐ salt and pepper to taste

## Let's make it.

01 Clean the frozen peas and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the frozen peas and cook for a few minutes.

03 Add the stock, cover and simmer for 15 minutes.

04 Rinse the cooked pulses and stir them into the stew. Heat for five minutes until piping hot.

05 Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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