



# Curried Lentil Pies

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## Ingredients

2 cups	petite diced tomatoes
4 cups	water
1½ tsp.	salt
1 cup	lentils, uncooked
1 medium	onion, diced fine
1 cup	potatoes, diced
½ cup	carrots, sliced
2½ tsp.	red curry powder
½ cup	celery
2 tsp.	honey
½ tsp.	garlic powder
4 tsp.	double-concentrated tomato paste
	puff pastry sheets, thawed



## Directions

For filling, add all ingredients, except potatoes, celery and carrots to a stockpot. Cook on medium for approximately one hour or until tender. Add potatoes, celery and carrots 15 minutes before lentils are completely done.

Sprinkle counter with flour. Prepare crust by rolling out a puffed pastry sheet. Cut out two circles about ½ inch bigger than the mini pie tins. Place one inside the pie tin. Add 1 cup of filling. Cover with second puff pastry circle and crimp the edges together. Bake at 400 for 30 minutes.

**Yield:** 6 cups filling, 6 mini pies