Curried Lentil Soup Mix

Ingredients:

1 jar of lentil soup mix

2T olive oil

1 large onion

3 cloves garlic, minced

8c water

1 can coconut milk salt (to taste)

In a large pot over medium heat cook the onions for about 5 minutes in the olive oil, and then add the garlic. Cook for a total of about ten minutes, or until the onions are soft and turn translucent.

Add the water and soup mix to the pot and bring to a simmer. Turn down low, and cook until the lentils and rice are cooked and very soft (about 45 minutes).

Add the coconut milk, and bring back to a simmer, adding salt to taste, and serve. Enjoy!

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