### **Curried Lentil Soup Mix**

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Cozy, spiced lentil soup with creamy coconut milk is an easy meal, thanks to this handy jar mix! Enjoy it for dinner on a chilly evening. Serves 8.

#### **INGREDIENTS**

1 jar lentil soup mix 2 tablespoons olive oil 1 small onion, sliced thin 8 cups water 15-ounce can coconut milk salt, to taste

lemon juice, to taste

- 1. Heat the olive oil in a large pot on medium heat. Add the onion and a pinch of salt, and cook for 8-12 minutes, until the onions start to turn golden.
- 2. Add the water and soup mix to the pot, and bring to a simmer. Turn down to low, and cook, covered, until the lentils and rice are cooked and very soft (about 45 minutes).
- 3. Add the coconut milk, and heat it through. Add salt and lemon juice to taste, and serve. Enjoy!



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