



Lentil Tomato Curry Soup



- 1 tbsp butter
- 2 garlic cloves, finely chopped
- 1 onion, finely chopped
- 2 x 400g tins of chopped tomatoes
- 2 cups water
- 2 tbsp tomato paste
- 1 Cup of dry Burrum Biodynamic Split Red Lentils
- Juice from 1 lemon
- 2 tsp curry powder
- 270g coconut milk

Melt butter in saucepan and lightly saute onion and garlic. Add tomatoes, paste and water. Simmer for 20 - 30 mins. Blend with handheld wand. Add lemon juice, curry and coconut milk. Heat through and serve.

TIP: Pour soup through a collander for a smoother consistency.