

Curried Lentil Soup

Ingredients

- 2 c Red Lentils
- 4 c Chicken Broth
- 1 Onion (finely chopped, 2 cups)
- 4 Celery Stalks (finely chopped, 1 1/2 cups)
- 2 Carrots (chopped)
- 2 clv Garlic (minced)
- 1/4 c Cilantro (chopped)
- 1 T Curry Powder
- 1 t Ground Cumin
- 2 T Lemon Juice

Instructions

1. Bring lentils, chicken broth, and 4 cups water to a simmer in large pot. Skim away foam that rises to top. Reduce heat to medium-low, cover, and simmer 5 minutes, stirring occasionally.
2. Add onion, celery, carrots, and garlic; simmer, uncovered, 20 minutes. Add cilantro, curry powder, and cumin, and cook 20 minutes more, or until lentils are soft. Season with salt and pepper and stir in lemon juice.