

Turmeric Lentil Soup

Ingredients

2 T Olive Oil	3 Onions (chopped)
2 Carrots (chopped)	3 Celery Stalks (chopped)
4 clv Garlic (minced)	1 T Ginger (grated)
27 oz Coconut Milk undrained)	1 1/2 c Diced Tomatoes (canned,
1/2 t Salt	2 c Chicken Broth
2 t Cumin	1/2 t Ground Black Pepper
1 c Red Lentils	1 T Turmeric
1 T Lemon Juice	4 c Spinach (chopped)

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Instructions

- 1.Add all ingredients to Instant Pot except for spinach and lemon juice, making sure you add lentils last.
- 2.Cover and toggle the valve to sealing. Cook on high pressure for 3 minutes. Do a quick release of steam then open lid when it's safe to do so.
- 3.Stir in spinach and lemon juice, then serve and enjoy!