



Mulligatawny Soup

from Wild Oats Market

- | | |
|--------------------------------|--------------------------|
| ¼ cup vegetable oil | 3 cups chopped onions |
| 5 garlic cloves, chopped | 1 ½ tbsp garam masala |
| 1 ½ tsp ground coriander | 1 teaspoon turmeric |
| ½ tsp cayenne pepper | 2 bay leaves |
| 2 cups red lentils | 8 cups vegetable broth |
| 1 cup unsweetened coconut milk | 3 tbsp fresh lemon juice |
| 2 cups cooked basmati rice | |

Heat vegetable oil in heavy large pot over medium-high heat. Add onions and cook until golden brown, stirring frequently, about 15 min. Add garlic and sauté 2 min. Add garam masala and next 4 ingredients; stir 1 min. Add lentils; stir until coated. Add broth and bring soup to a boil; reduce heat to medium and simmer until lentils are very tender, about 20 minutes. Discard bay leaves.





Working in batches, puree soup in blender until smooth. Return to pot. Stir in coconut milk, and lemon juice. Season to taste with salt and pepper.

Divide rice among bowls. Pour soup over and enjoy.

