



RED LENTIL COCONUT CURRY

• INSTANT POT RECIPE •

- 1 Tbsp. **Meyer Lemon Olive Oil**
- 1 medium onion, small dice
- 4 tsp. **Oh! So Garlic**
- 1 pkg. **Taste of India Spice Blend**
- ½ tsp. salt
- ¼ tsp. black pepper, ground
- 2 Tbsp. tomato paste
- 1 cup split red lentils, rinsed
- 1 ½ cups vegetable broth
- 1 can (400 ml) coconut milk

Heat oil in Instant Pot on medium sauté function cook onion & **Oh! So Garlic** for 2 minutes; stir in **Taste of India Spice Blend**, salt, pepper, tomato paste, red lentils, broth & coconut milk. Secure Instant Pot lid & set pressure valve to Sealing. Cook on Manual/Pressure Cook for 5 minutes. Use Quick Pressure Release after cooking.

Spoon over brown Basmati rice or serve as a side dish with Naan bread.

• Meyer Lemon Olive Oil
• Oh! So Garlic

• Taste of India Spice Blend