



RED LENTIL COCONUT CURRY

• SLOW COOKER 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 a skillet on medium; sauté onion & **Oh! So Garlic** for 2 minutes; transfer onion mixture to slow cooker; sprinkle the **Taste of India Spice Blend**; add the salt, pepper, tomato paste, red lentils, broth & coconut milk; stir. Cover and cook on LOW for 6 hours or HIGH for 2 ½ - 3 hours.

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