Ingredients

Amount Measure Ingredient -- Preparation Method



- 1 medium onion -- chopped
 2 cloves garlic -- crushed
 2 teaspoons garam masala
 1 teaspoon ground coriander
 1 teaspoon turmeric
 1/2 teaspoon chilli powder
 1 can green lentils -- drained (1.5 cups?)
 1 can chopped -- tomatoes (same-- size)
 2 pints vegetable stock
- Spicy Lentil Soup

Preparation

1. Saute onions and garlic in a little of the stock until soft 2. Mix all the spices with a little water to make a paste and add to the onions. Cook for 2-3 mins 3. Add lentils, tomatoes and stock, cover and simmer for 30-35 mins

Nutritional Information:

713 Calories (kcal); 16g Total Fat; (19% calories from fat); 26g Protein; 119g Carbohydrate; 10mg Cholesterol; 6510mg

Sodium