

Soup in a Jar: Coconut Curry Soup

Coconut Curry Soup Mix

- 2/3 cup orange lentils
- 2/3 cup green lentils
- 1 tablespoon curry powder
- 1 tablespoons dried chopped onions
- 1 tablespoon dried minced garlic
- 2 veggie bouillon cubes
- 1 small dried chili pepper

To Make Coconut Curry Soup:

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

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