

Slow Cooker Lentil Tomato Soup with Turmeric

A KitchenInspirations Original Recipe

Makes 750 mL of soup

Ingredients:

- 100 g onions, roughly chopped
- 20 g roasted garlic (about 3 large cloves)
- 60 g red lentils
- 350 mL vegetable stock
- 200 g tomatoes
- 10 g turmeric
- 5 g sea salt
- 3 kaffir lime leaves
- 250 mL Coconut Milk

Directions:

1. In a large food processor bowl, combine everything but the sesame seeds. Combine everything but the coconut milk in the bowl of a small slow cooker and cook (mine only has one temperature) for 4 hours.
2. Purée to a smooth creamy velvety soup, adding the coconut milk slowly. Press through a fine sieve. Reheat if necessary. Serve hot with a drizzle of olive oil, chili oil or toasted coconut.

