

SPICY LENTIL SOUP

Serves 4

Ingredients

½ cup dried red lentils
2 small carrots (240g), roughly chopped
1 stick celery (150g), sliced thinly
2 medium potatoes (400g), chopped coarsely
3 cloves garlic, crushed
400g can diced tomatoes
⅓ cup mild indian curry paste
1 litre vegetable stock (or chicken)
2 dried bay leaves

To serve:

½ cup Greek yoghurt
½ cup finely chopped fresh coriander

Method

Rinse lentils under cold water until water runs clear. Drain.
Combine all ingredients except yoghurt and coriander in a 4.5 litre slow cooker. Cook, covered, on low, for 6 hours, season to taste.
Serve soup topped with yoghurt and coriander.

