

# Curried Lentil Tomato & Coconut Soup

TOTAL TIME	SERVING / SIZE	SERVINGS
15 min	250 mL	13



A creamy tomato soup with curried lentils, coconut milk, onions and garlic

**MADE WITH**

**Campbell's** Classic Tomato  
CLASSIC SOUPS CASE CODE 00016

## Ingredients

250 mL	Lentils, dry, rinsed, drained
30 mL	Canola oil
250 mL	Onion, thinly sliced
20 mL	Garlic, peeled, minced
20 mL	Curry powder
1.36 L	<b>Classic Tomato</b>
1.4 L	Water
15 mL	Kosher salt
1.25 mL	Black pepper, ground
560 mL	Unsweetened coconut milk

## Directions

- 1** Prepare lentils according to package directions. Reserve for later use.
- 2** Using large sauce pot, heat oil over medium heat. Add onions. Cook for 2-3 minutes.
- 3** Add garlic. Cook for 1-2 minutes (don't burn garlic).
- 4** Add ½ the curry powder. Stir and cook until curry is lightly toasted.
- 5** Add *Campbell's*® Condensed Tomato Soup and water. Simmer for 5 -6 minutes.
- 6** Add reserved, cooked lentils and reduce heat to low.
- 7** Add salt, pepper and coconut milk. Simmer for additional 10 minutes.  
  
**CCP:** Heat to a minimum internal temperature of 74°C for 1 minute.  
  
**CCP:** Hold for hot service at 60°C or higher until needed.
- 8 To serve:** Portion 250 mL soup into a serving bowl. Top each bowl with fresh basil. Serve immediately.