



## Curried Coconut Lentils

### **Ingredients:**

1/2 cup **Fieldstone Soup Mix**

1 1/4 cups water

3/4 cup coconut milk

1 tablespoon curry paste (or to taste)

Sea salt (to taste)

### **Procedure:**

Rinse soup mix and place in a saucepan with the water. Bring to a boil, cover, and simmer over low heat for 15 minutes. Stir in the curry paste, coconut milk and season with salt to taste.

Return to a simmer, and cook for an additional 10 to 15 minutes, until tender. Serve over a bed of cooked **Fieldstone Emmer**.

