

East Indian Chard and Lentils

#SundaySupper

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/potato-chops-east-indian-recipe>

Ingredients:

- 1 onion large, chopped, I used a small onion plus the rest of the scallions I had in the frig
- 4 cloves garlic minced
- 2 tablespoons ginger root finely chopped
- 2 teaspoons cumin seed whole
- 2 teaspoons curry powder
- 2 teaspoons salt
- 1 hot chili pepper fresh, chopped, I didn't have one so I substituted a dash of red pepper flakes
- 2 cups red lentils rinsed, I used whole green lentils
- 5 cups water
- 2 large potatoes sliced, optional; I didn't use because I didn't have any. In hindsight I should have chopped up that kohlrabi that's...
- 1 bunch spinach chopped, I substituted chard
- 2 tablespoons cilantro chopped, I forgot this and didn't miss it
- rice
- soup