

Green-Lentil Soup with Coconut Milk and Indian Spices

Yield: 1 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/zoup-north-indian-lentil-soup-recipe>

Ingredients:

- 3 tablespoons unsalted butter
- 1 onion large, finely diced
- 2 garlic cloves finely minced
- 1 tablespoon fresh thyme finely chopped
- 1/2 teaspoon ground turmeric
- 1/2 quart low sodium chicken or vegetable broth
- 1/2 cup lentilles de Puy, French green lentils, rinsed and picked over
- 2 tablespoons ghee clarified, or unsalted butter
- 1/2 teaspoon ground cardamom
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1 pinch ground nutmeg
- black pepper fresh
- 1 cup full-fat canned coconut milk
- salt