Curried Lentil Tomato & Coconut Soup

Campbell's Foodservice

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 SOUPS **Classic Tomato**
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	Classic Tomato
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.

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