

Lentil soup with coconut milk

1 yellow onion
1 clove of garlic
2 tablespoons tomato puree
1 teaspoon cinnamon
500 g crushed tomatoes
1 dl red lentils
3 dl vegetable broth
some fresh parsley
1 dl extra creamy coconut milk
1-2 tablespoons lemon juice
salt & pepper

Chop onion and garlic. Cook the onion and garlic in a medium pot. Add the tomato puree and cinnamon. Add the crushed tomatoes, red lentils and broth. Let simmer until the lentils are completely soft, about 20 minutes. Remove the pot from the heat. Add parsley and coconut milk. Use a blender and process the soup until it's smooth. Taste with lemon, salt and pepper. Serve the soup hot or cold, depending on what you prefer.

