Curried Red Lentil and Chard Soup
From – Delish.com

2 Tbsp olive oil
1 large onion – chopped
5 tsp curry powder
¼ tsp cayenne
5 cups vegetable broth
1 pound chard
1 cups dried red lentils
1 can (15 oz) chickpeas – rinsed and drained
1 tsp salt

Optional garnishes:
yogurt, jalapenos, limes

• Heat oil in large, heavy saucepan over medium heat.
• Add onions and cook, stirring frequently, until lightly golden, about 10 minutes.
• Stir in curry and red pepper.
• Add 4 cups of the broth and chard, bring to a boil, stirring till chard is wilted.
• Stir in lentils and chickpeas, reduce heat to low, cover, and simmer 16-18 minutes, stirring twice, until lentils are tender.
• Remove from heat.
• Puree half the soup.
• Return puree to pot, add remaining 1 cup of broth, salt, and warm over low heat for a few minutes.
• Serve with or without garnishes.

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