Green Lentil Curry

"Enjoy the flavor of the Middle East!"

Ingredients:

2 Tbsp olive oil
2 cloves garlic
1 tsp grated fresh ginger
1 sm. yellow onion
1 Tbsp curry powder
1 ½ c Quick-Cook Lentil
2 c vegetable broth
1 13oz. can coconut milk
3 c fresh baby spinach

For Serving (optional)
4 cups cooked rice
1/4 c cilantro, chopped

Directions:

1. Mince the **garlic**, grate the **ginger**, and dice the **onion**. Add the **olive oil**, garlic, and ginger to a deep skillet, Dutch oven, or soup pot. Sauté the garlic and ginger over medium heat for one minute or until the garlic becomes soft and fragrant.
2. Add the diced onion to the skillet and continue to sauté over medium until the onion is soft and translucent. Add the **curry powder** and continue to sauté for about one minute more to toast the spices.
3. Add **vegetable broth** to the skillet, stir to dissolve any browned bits from the skillet's bottom. Place a lid on top, turn the heat up to medium-high, and bring the broth to a boil. Once boiling, turn the heat down to medium.
4. Add the can of **coconut milk** and the **Quick-Cook Lentils**, stir to combine come back up to a simmer. Let it simmer without a lid for 5 minutes, stirring often, to thicken the mixture.
5. Once thickened, turn the heat off. Add the fresh **baby spinach** and stir gently until the spinach has wilted. Taste the mixture and adjust the **salt** or curry powder to your liking, if needed.
6. Serve over a bowl of **rice**, and top with chopped **cilantro**.