

# Directions

0/0 steps made

1.

Rinse the lentils thoroughly and drain. Add the lentils, water, Vegetable stock, and curry leaves to a large pot. Let boil for 20 min.

2.

While that's happening, prepare the onion, garlic, ginger, and jalapenos. Grab your mustard and coriander seeds and grind coarsely in a mortar and pestle.

3.

After the 20 minutes has gone by, heat the oil and butter in a saucepan over medium-high heat. Add the ground mustard and coriander seeds. Let fry gently for a minute or so. Next, add the ginger and let fry gently. Add the onions and cook until translucent. When the onions are translucent, add the garlic, jalapenos, and the rest of the spices. Sauteé for a few minutes, stirring to combine. Next, add the tomato purée. Cook for another 1-2 minutes.

4.

Add the entire onion mixture to the soup pot and season with salt. Stir well and let cook for an addition 10-20 minutes. Season with additional salt to taste, and serve with naan on the side!