CURRIED LENTIL & VEGETABLE SOUP

2 Tbsps canola or vegetable oil

2 onions, chopped

4 Tbsps grated ginger

2 tsps turmeric

2 tsps cumin

6 cloves garlic, crushed

2 tsps garam masala or curry powder

2 tsps salt

5 carrots, sliced

5 potatoes, chopped

2 lbs lentils

2 bunches collard greens, coarse stems removed, chopped (may sub kale*)

1 bunch parsley, chopped

Cayenne pepper to taste (optional)

6 qts water or vegetable broth

Heat oil. Saute onions with ginger, 4 mins.

Add remaining ingredients. *(IF USING KALE, don't add until last 15 mins of simmer.) Stir until coated. Saute until beginning to soften, approx. 8 mins.

Add water or broth (should cover mixture by 4 inches). Stir. Bring to boil. Lower heat, COVER, cook 45 mins until lentils and vegetables are soft. Check periodically to ensure there is sufficient liquid. Add more if necessary.