

Slow Cooker Coconut Lentil Curry

Some days, when you've got places to go and people to see, a crock pot / slow-cooker is just the thing. Put everything in the crock in the morning, give it a good stir and 7 to 8 hours later, the main course is ready. Make your own curry seasoning and reward yourself by pouring a Syrah or Chianti Classico once you arrive home to make the rice. Flick a drop of just-poured wine over your shoulder to honor the ancestors and say "Cheers!"



Ingredient list for 6 servings

1 28-ounce can crushed tomatoes
3 cups low-sodium vegetable or chicken broth
2 cups dried brown lentils
1 medium yellow onion - finely chopped
3 cloves garlic - minced
3 tablespoons garam masala:
 3 teaspoons cumin
 1 ½ teaspoons coriander
 1 ½ teaspoons cardamom
 1 ½ teaspoons black pepper
 1 teaspoon cinnamon
 ½ teaspoon ground cloves
 ½ teaspoon nutmeg
2 teaspoons ground turmeric
2 teaspoons kosher salt
½ teaspoon freshly ground black pepper
1 can unsweetened, full-fat coconut milk
Cooked basmati rice, for serving

- Place the tomatoes, broth, lentils, onion, garlic, garam masala, turmeric, salt, and pepper in a 6-quart or larger slow cooker and stir to combine. Cover and cook on the LOW setting until the lentils are tender and most of the liquid is absorbed, 7 to 8 hours.
- Stir in the coconut milk.
- Serve over basmati rice and top with fresh cilantro.

Note: Refrigerate leftovers in an airtight container for up to 1 week or freeze for up to 3 months.