Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.

Coconut Curry Soup

Remove wrapper from bouillon cubes and add them, plus all remaining ingredients, plus four cups of water and one 14-ounce can of full fat coconut milk to a saucepan. Bring to a boil over high heat, reduce heat to low, and simmer until the lentils are tender, about 20 minutes. Remove and discard the chile pepper before serving. Season to taste.