



Daal Bhat

Crock Pot, Indian

Prep Time: 5 minutes **Cook Time:** 6 hours **Difficulty:** Easy **Servings:** 6

INGREDIENTS

- 3 cups red lentils
- 3 1/2 cup crushed tomatoes
- 6 cups vegetable broth, low sodium, organic
- 1 white onion, diced
- 2 cloves garlic, minced
- 3 Serrano chili, diced
- 1 tablespoon creole seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1/2 tablespoon black pepper
- 1/2 tablespoon curry powder



1/2 tablespoon paprika
1/2 tablespoon chili powder
1/2 tablespoon garam masala powder
1/2 tablespoon turmeric powder
1/2 tablespoon ginger powder
2 tablespoons minced cilantro to garnish

Rice
Naan

DIRECTIONS

Soak lentils in cold water for about 3 minutes, drain, rinse.

Add all ingredients to slow cooker, cook on high for 5 hours, remove slow cooker lid and cook 30-50 minutes more uncovered until lentils are tender.