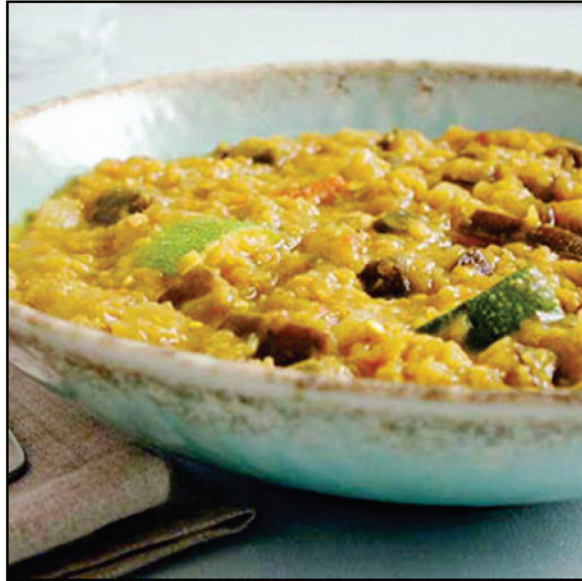


Lentils with Eggplant and Garam Masala

Ingredients

- 2 teaspoons olive oil
- 1 cup chopped onion
- 1 ½ teaspoons garam masala
- 1 cup chopped tomato
- 1 teaspoon ground turmeric
- 1 teaspoon grated peeled fresh ginger
- 2 garlic cloves, minced
- 1 pound eggplant, peeled and chopped
- 1 cup dried lentils
- 4 cups water
- 1 ½ teaspoons salt
- 2 bay leaves
- 2 cups chopped zucchini
- 4 ½ cups hot cooked basmati rice



Preparation

Heat olive oil in Dutch oven over medium-high heat. Add onion and garam masala, sauté 3 minutes or until onion is tender. Stir in tomato, turmeric, ginger, garlic, and eggplant, sauté 7 minutes or until eggplant is tender.

Add lentils, water, salt, and bay leaves to pan; bring to boil. Cover, reduce heat, and simmer 15 minutes. Stir in zucchini, bring to boil. Reduce heat, simmer 10 minutes or until zucchini is tender. Discard bay leaves. Serve over hot rice.