Lentil and Potato Curry

2 Tablespoons coconut oil

1 onion, thinly sliced

3/4 Tablespoons grated ginger

2 cloves garlic, chopped

3/4 teaspoon cumin

3/4 teaspoon coriander

1/4 teaspoon chili powder

1 teaspoon tumeric

1/4 teaspoon white pepper

1/4 teaspoon black pepper

1 1/2 cups chicken stock

1/4 cup + 2 Tablespoons dried lentils

2 medium potatoes, diced

1/2 cup cherry tomatoes, halved

1 teaspoon lemon juice

3/4 teaspoon faram masala

1/4 cup coconut cream

Heat oil in a dutch oven.  Add onion and cook 15 minutes.

Add ginger and garlic and cook 2-3 more minutes.

Add cumin, coriander and chili.  Cook 2-3 more minutes.

Add tumeric, peppers, stock, lentils and potatoes.

Cover and cook 30-40 minutes.

Add tomatoes and simmer 3-4 minutes.

Stir in lemon juice, garam masala and coconut cream.  Season with salt and pepper.   Adjust consistency with more broth if necessary.

Serve curry over rice and finish with a squeeze of lemon and scattering of fresh herbs.

Serve with pita or naan bread.