Instructions

1. Heat the oil in a large pot. Add the curry powder to the hot oil and cook until fragrant.
2. Add onions, garlic, and ginger into the pot and stir to mix and coat with curry powder.
3. Stir in lentils, mix well, and add pumpkin. Stir in vegetable broth and diced tomatoes. Bring mixture to a boil, cover with a lid, and cook on low heat for 20-30 minutes or until lentils are soft and soup has thickened. Stir frequently, as the lentils and pumpkin puree tend to settle on the bottom of the pot. Taste and season with salt and pepper as needed.
4. To make the yogurt sauce, combine the oil with the chili, cumin, turmeric, and annatto seed. Cook over medium heat until the cumin begins to sizzle. Remove from heat and set aside.
5. Mix the oil well into the yogurt and season with salt and pepper. Serve with soup.