Lentil Soup

Description

Lentil soup is a hearty and satisfying soup, perfect for a cold winter day.



Summary

Yield: 8
Prep Time: 1 hour
Category: Soups
Cuisine: American

Ingredients

- 1 cup dried lentils
- 6 cups chicken broth
- 2 cups brown onions, chopped
- 1 clove garlic, minced
- 1 tbsp olive oil
- 2 1/2 cups fresh tomatoes, chopped
- 1 cup carrots, sliced
- 1/2 tsp dried thyme
- 1/4 tsp dried marjoram

Instructions

In a large saucepan, bring lentils and chicken broth to a boil. Reduce heat, cover and simmer for 30 minutes.

While the lentils are cooking, in a separate skillet, saute onions and and garlic in olive oil.

Add sauted onions and garlic, tomatoes, carrots, thyme and marjoram to lentils in saucepan. Cook 30 minutes longer or until lentils are tender.