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

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30 minutes longer or until lentils are tender.