

Lentil Soup

Description

Lentil Soup

Ingredients

- 1 tbsp oil
- 1 box lentils
- 1 potato
- 1 carrot
- 1 onion
- 1 celery stalk
- 1 tbsp sauce
- 1 fresh tomato or 1 tbsp sauce

Instructions

Bring lentils to a boil and boil for 3 - 4 mins.

Drain

Place in pan with oil, and add diced potato, carrot, onion, celery and tomato. Cover with water (approx 1/2 the pan)

Cook for 1 1/4 hours. Add water if needed or desired.

Stir frequently.

Can add rice or pasta or escarole

With rice - Boil 1/2 c for 25 mins

Add to lentils



Summary

Yield: 10

Source: Aunt Yolanda

Prep Time: 45 minutes

Category: Soups

Cuisine: Italian