

Lentil Soup

Makes 5 cups

This recipe is from Stephen and Evie Colbert's cookbook, *Does this Taste Funny?*. I cut the recipe in half and use vegetable broth, so it counts as vegan.



Ingredients

- 8 oz. lentils
- 1 1/2 tsp. olive oil
- 1 1/2 large onions
- 2 carrots
- Dash of salt and pepper
- 1/2 tsp dried thyme
- 4 cups vegetable broth
- 14 oz. can diced tomatoes
- 1/4 cup dry white wine
- 1/4 cup fresh parsley
- 1 cup shredded cheddar (optional)
- Croutons (optional)
- Fresh bread (optional)

Equipment

- Sieve
- Vegetable peeler
- Dutch Oven

Lentil Soup:

<input checked="" type="checkbox"/>	Description	Time (min)
	Pour lentils into a sieve and check for debris	1
	Rinse lentils and drain thoroughly	2
	Chop 1 1/2 large onions	2
	Peel 2 carrots and chop	2
	Heat 1 Tbsp. olive oil in a Dutch Oven over medium heat.	1
	Sauté onions and carrots until softened	5
	Stir in 1/2 tsp. dried thyme	1
	Add 2 cups vegetable broth, 14 oz. diced tomatoes with juices, 8 oz. lentils and bring to a boil	4
	Taste and add salt/pepper as needed	1
	Cover the pot and simmer	45
	Stir in 1/4 cup white wine and 1/4 cup parsley	1
	Season to taste with salt/pepper	1
	Serve with fresh bread	1
	Total 1 hr. 7 min.	