# Easy Lentil Soup

A simple lentil soup with a delicious flavor; see additional notes about making this into a dry soup mix (just add water)
Yield:

8 servings
Ingredients:

2 cups dry lentils, washed and drained
10 cups water
1/8 teaspoon ground black pepper
1 clove minced garlic
1 tablespoon chicken base or bouillon*
1 to 1 1/4 teaspoons salt
Instructions:

1.
In a stock pot over medium heat, combine the lentils, water, pepper,
garlic, and 1/2 teaspoon of the salt. Bring to a boil and then simmer
over low heat for 45 minutes.

2. When lentils are tender (after about 45 minutes), stir in chicken base. Add more salt to taste, approximately 1/2 to 3/4 teaspoon more. Serve hot and enjoy!



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This recipe is from Tammy’s Recipes.