

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.