

## **Lentil Soup**

### **Prep time:**

15 minutes

### **Cooking time:**

50 minutes

### **Yields:**

4 people

### **Ingredients:**

3 small carrots, diced small  
2 stalks celery, diced small  
1 medium onion, diced small  
2 garlic cloves, minced  
2 cups button mushrooms, chopped  
5 sprigs thyme  
1 pound lentils  
3 cups vegetable stock  
4 cups water  
Salt and pepper to taste

### **Directions:**

1. In a large Dutch oven or other heavy pot, heat oil over medium. Add carrots, onion, and garlic and cook, stirring occasionally, until beginning to soften, about 6 minutes. Add mushrooms and season with salt and pepper. Cook until mushrooms are softened, about 8 minutes.
2. Add thyme, lentils, vegetable stock and water; bring to a boil. Reduce heat, partially cover, and simmer until lentils are tender, about 25 minutes. Check seasoning and adjust if necessary.