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Lentil Soup

Ingredients:

- 3 onions, chopped
- 3 large carrots, peeled and sliced
- 3 tbsp lard or fat of choice
- 2 quarts chicken broth (can substitute with vegetable broth)
- 2 cups dried lentils (brown, red, or green)
- One bunch of fresh thyme, tied
- ¼ cup fresh lemon juice
- ½ teas green peppercorns, ground
- sea salt & pepper to taste
- extra virgin olive oil for garnish

PREPARATION:

1. Heat lard or fat of choice over medium heat in a large pot. Sauté onions and carrots until soft.
2. Add chicken broth and lentils, simmer until lentils are fully cooked (~20 min). Skim any foam off the top while lentils are cooking.
3. Add thyme bunch, salt, pepper and peppercorns. Simmer for ½ hour
4. Remove thyme bunch and blend in small batches until completely blended. Return to pot.
5. Warm and add lemon juice.
6. Serve with a drizzle of olive oil.