SOUPS & SUPPERS

Lemony Lentil Soup

Lentils finished with lemon juice and freshly grated zest.

Serves 4

Ingredients

3 cups water

1 cup dried brown, green, or red lentils

1 large onion, finely chopped

3½ cups vegetable broth

3 tbsp extra virgin olive oil

2 tsp minced garlic

Finely grated zest of 1 lemon

½ cup lemon juice

Directions

1. Bring the water, lentils, onion, broth, oil, and garlic to a boil in a soup pot.
2. Lower the heat, partially cover, and simmer for about 30 minutes, until the lentils are tender.
3. Stir in the lemon zest and juice. Serve promptly or refrigerate for up to 3 days.