

LENTIL SOUP

Yields ~2 quarts

Heat lentils in microwave according to package instructions. In a medium pot, brown sausage over medium-high heat. Add onion, sauté until tender. Add lentils, broth, parsley, salt and pepper. Add the broth to the soup consistency you like.

DEEDEE'S NOTES:

- You may prepare in advance. Keeps well in the refrigerator for 3 – 5 days.
- You may substitute Trader Joe's with 3 cups lentils of your own preference.
- You may also make with Kielbasa or pulled roasted chicken, or without any meat.
- You may add additional vegetables such as sliced or shredded carrots, celery, red bell pepper, kale. You may also add additional seasonings to make it more flavorful or spicy. I like to add a little Tabasco when I serve.
- Freezes well.

INGREDIENTS

1 pkg Trader Joe's Steamed Lentils
1 lb link, rope, or Italian sausage
¾ cup chopped onion
4 – 6 cups chicken broth
½ – 1 cup parsley
Salt and pepper

