

So good for you ... Lentil Soup!

THE *Dish*
effortless
ENTERTAINING®

October 6, 2021

“Only the pure of heart can make good soup.”

BEETHOVEN



Dear Friends,

Rainy morning? Bring on the soup! In today's newsletter and [video](#), I give you Lentil Soup. This soup takes about 10 minutes to prepare, and you're ready to enjoy for lunch or dinner. You can follow my recipe or edit the ingredients to your dietary or culinary preferences.

When preparing today, I used my favorite Lentils recommended by good friend, Mary Beaver. Since she turned me on to the Trader Joe's Lentils, I always keep a box or two in my frig throughout fall and winter. I'm also using a new favorite chicken broth, Kirkland's Organic Bone Broth from Costco. As a backup, I recommend keeping Better Than Bouillon Roasted Chicken Base and Roasted Beef Base in your to use when you don't have Chicken or Beef Broth in your pantry. There may be ingredients in the "Better Than" products you may prefer to avoid, but these work well when you're in a pinch.

For more inspiration, strategies, sources, resources, tips, ideas, and more be sure to [register](#) for the next and final *30 Days to Effortless Entertaining Workshop*. This is the last workshop for 2021, just in time for your fall and holiday entertaining!

I hope you enjoy one of my fall and winter favorites ... *effortless*, versatile, healthy ... what's not to love!

From our home to yours,



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Lentil Soup

Yields ~2 quarts

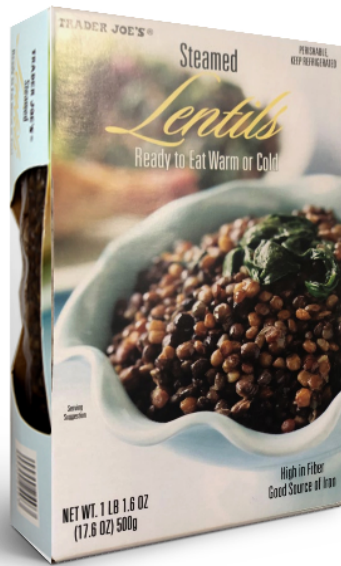
INGREDIENTS

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 chopped parsley
Salt and pepper



PRINTER-FRIENDLY RECIPE

SOURCES & RESOURCES



Trader Joe's Steamed Lentils



Better Than Bouillon
Roasted Chicken Base
available here



Costco Kirkland
Organic Bone Broth

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What a gift to all your readers!”*

CATHERINE

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