

***ANNE'S KITCHEN AT
THE WILLOW TEA ROOMS***

LENTIL SOUP

Serve with Crusty Bread

Serves 4

Ingredients

2tbsp olive oil
1 large onion chopped small
600g carrots, washed, peeled, coarsely grated
1 stick celery, chopped
1 leek, cleaned and chopped
1 potato, peeled and diced
140g split red lentils, rinsed
1lt vegetable stock cube or concentrate
Salt and pepper

Method

Heat oil in a large saucepan; add onion, carrots, celery and leek, and cook until softened.
Add lentils, mix, add stock and potato, bring to the boil. Simmer for 15 minutes, stir occasionally.

Whizz the soup with a stick blender till smooth, or leave chunky, check the seasoning add salt and pepper.