

Lentil Soup

Ingredients

- 2 tablespoons olive oil, plus extra for drizzling
- 1 medium onion, chopped
- 2 carrots, peeled and chopped
- 2 celery stalks, chopped
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- Salt and freshly ground black pepper
- 1 (14 ½ ounce) can diced tomatoes
- 1 pound lentils (approximately 1 ¼ cups)
- 11 cups low-salt chicken broth
- 4-6 fresh thyme sprig
- 2/3 cup dried elbow pasta
- 1 cup shredded parmesan

Directions

- Heat the oil in a heavy large pot over medium heat. Add the onion, carrots, and celery. Add the garlic, salt, and pepper and sauté until all the vegetables are tender. About 5 to 8 minutes. Add the tomatoes with their juices. Simmer until the juices evaporate a little and the tomatoes break down, stirring occasionally. About 8 minutes. Add the lentils and mix to coat. Add the broth and stir. Add the thyme sprigs. Bring to a boil over high heat. Cover and simmer over low heat until the lentils are almost tender, about 30 minutes
- Stir in the pasta. Simmer until the pasta is tender but still firm to the bite. About 8 minutes. Season with salt and pepper, to taste.
- Ladle the soup into bowls. Sprinkle with the parmesan, drizzle with olive oil, and serve.