

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

FRENCH LENTIL SOUP

Ingredients:

- 3 tablespoons olive oil
- 2 cups chopped onions
- 1 cup chopped celery stalks, save the leaves for garnish
- 1 cup chopped carrots
- 4 cups vegetable broth
- 4 garlic cloves, chopped
- 1 ¼ cups lentils, rinsed & drained
- 14 ½ ounce can diced tomatoes in juice

Directions:

Step 1: Heat oil in large, heavy saucepan over medium-high heat. Add onions, celery, carrots and garlic. Sauté until vegetables begin to brown, about 15 minutes.

Step 2: Add 4 cups of broth, lentils and tomatoes with juice and bring to boil. Reduce heat to medium-low and cover. Let simmer until lentils are tender, about 35 minutes.

Step 3: Transfer 2 cups of soup (mostly solids) into blender and purée until smooth. Return purée to soup in pan and mix. You can thin the soup with more broth by ¼ cupfuls if it is too thick.

Step 4: Season with salt, and pepper. Ladle soup into bowls and garnish with celery leaves.



Pair with GSM

Point phone camera at
QR Code for more info.

