



Dinah's Kitchen

Lentil Soup

- 4 cups homemade chicken broth
- 1 cup red lentils - rinsed and drained
- 2 stalks celery - chopped
- 2 carrots - chopped
- 1/2 onion chopped
- 2 Tablespoons olive oil
- 2 cups chopped tomatoes
- 3 cloves garlic - crushed
- 1 teaspoon dried oregano or 1 tablespoon fresh
- Greek Yogurt to garnish

In medium saucepan add olive oil and saute onion, carrots, celery. Stir in tomatoes, garlic, oregano and saute another minute. Add lentils and broth. Cook about 20-30 minutes, until lentils are tender. With stick blender, blend about 15 seconds to make soup slightly creamy/chunky. Serve with dollop of greek yogurt.