

LENTIL PASTA SOUP

The Cooks Next Door

2 Tb. olive oil
1 medium onion, chopped
2 carrots, peeled and diced
2 garlic cloves, minced
1 tsp. salt
1/2 tsp. freshly ground black pepper
1 (14 1/2-oz.) can diced tomatoes
1 1/4 c. lentils (I used a combo of green and red)
11 cups chicken broth
3/4 tsp. dried thyme
1 c. dried elbow pasta
Parmesan cheese (opt.)
Olive oil for drizzle (opt.)

Heat the oil in a large pot over medium heat. Add the onion and carrots and saute for a couple of minutes. Add the garlic, salt, and pepper and saute until all the vegetables are tender, about 5 minutes. Add the tomatoes (do not drain). 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. Bring to a boil over high heat. Cover and simmer over low heat until the lentils are almost tender, about 30 minutes.

Return to a boil and 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.