



Total Time  
**90 MIN.**

Serving Size  
**8 OZ / 250 ML**

Difficulty  
**EASY**

Yields  
**4**

This delicious blend of lentils, carrots, celery, leeks and onions sautéed with garlic and seasoned with bay leaves and parsley, making this soup a delicious vegetarian offering.

INGREDIENTS	WEIGHT	MEASURE
Garlic Cloves, finely chopped	2 na	2 na
Onion, finely chopped	1 na	1 na
Leek, finely chopped	1 na	1 na
Celery Stalk, finely chopped	1 na	1 na
Carrot, finely chopped	1 na	1 na
Olive Oil	1 oz	30 mL
Lentils	1 1/2 cups	375 mL
Artisan By Stockpot® Vegetable Stock	4 cups	1 L
Parsley, finely chopped	1 tbsp	15 mL
Bayleaf	1 na	1 na
Salt		
Black Pepper, ground	1/4 tsp	1 mL

**INSTRUCTIONS**

1. Saute garlic and vegetables in oil. Add lentils.
2. Add stock, parsley and bayleaf. Bring to a boil and simmer for 1 hour until lentils are tender.
3. Check seasoning and use salt as needed.