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Lentil & leftover soup



Number of people: 4

Keywords: Vegan Main course Starter

Season: Winter

Ingredients and quantity:

2 dl red lentils

300 g tomato

other leftover vegetables

1 tbsp cooking oil

salt

pepper

Preparation: 45 mins

Difficulty: Easy

- * Peel raw root vegetables and chop into ca 1 cm cubes.
- * Heat the oil in a big pan, and fry the root vegetables gently.
- * Rinse the lentils, add to the pan, add water to cover (and a bit more). Simmer for about 15 mins until the water is absorbed.
- * Add the tomato and seasonings, as well as any raw vegetables. Simmer for another 15-20 mins, add water if it looks like boiling dry.
- * Cut up the cooked leftover vegetables and add to the pan.
- * Add enough water to make it the thickness you like. Bring to the boil and simmer for 2-3 mins.
- * Serve with a green salad- and bread, if you like.