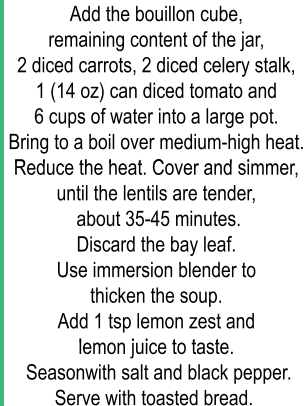




Lentil Soup Mix



Add the bouillon cube,
remaining content of the jar,
2 diced carrots, 2 diced celery stalk,
1 (14 oz) can diced tomato and
6 cups of water into a large pot.
Bring to a boil over medium-high heat.
Reduce the heat. Cover and simmer,
until the lentils are tender,
about 35-45 minutes.
Discard the bay leaf.
Use immersion blender to
thicken the soup.
Add 1 tsp lemon zest and
lemon juice to taste.
Season with salt and black pepper.
Serve with toasted bread.