

GREEN LENTIL SOUP

Ingredients

- 1 Tbsp olive oil
- 1 large carrot, diced
- 2 large celery ribs, diced
- 1 small yellow onion, diced
- 1/4 tsp salt, plus extra to taste
- 1 cup green lentils
- 4 cups water or low-sodium vegetable broth
- 1 whole bay leaf
- 2 Tbsp freshly squeezed lemon juice

Directions

1. Rinse lentils. Drain the water.
2. Place all ingredients except lemon juice in a large saucepan. Bring to a boil. Reduce heat, cover and simmer for 20 to 25 minutes or until tender.
3. Remove bay leaf and add lemon juice before serving.