

# LENTIL SOUP

## INGREDIENTS

1 tablespoon olive oil  
1 leek, cut into rings  
2 celery stalks, diced  
2 carrots peeled and diced  
8 cups chicken broth  
1 cup dry, rinsed lentils  
2 zucchinis, diced  
1 cup small pasta (star, alphabet)  
½ tsp each: basil, oregano

## PREPARATION

1. In a saucepan, heat the olive oil and sauté the leek, celery, and carrots.
2. Stir in the chicken broth and add the lentils.
3. Add basil and oregano.
4. Let simmer for 1 hour.
5. Add zucchini and pasta and cook another 10 minutes before serving.

Inspired by: <https://www.recettes.qc.ca>

[apainintheneck.org](https://www.apainintheneck.org)

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