

Lentil Soup

Dinner

Prep Time: 30 mins **Cook Time:** 2 hrs **Difficulty:** Difficulty: Easy **Servings:** 6 servings

INGREDIENTS

- 1 stick butter
- 1 celery heart
- 6-8 carrots
- 1 medium yellow onion
- 4 medium garlic cloves, minced
- 6 cups chicken broth
- 1 (15-ounce) can diced tomatoes drained
- 2 cups lentils
- 10 ounces corn, drained
- 1 tablespoon fresh thyme leaves

DIRECTIONS

Heat the butter in a dutch oven. Add the celery, carrot, and onion. Cook, 10 minutes until softened. Half way through add the garlic and corn.

In a crock pot, add the broth, tomatoes, lentils. Add the vegetables when soft. Add the thyme. Cook on high for 2 hours and check doneness. Soup is done when lentils are soft