Lentil Soup (Carrabba’s Restaurant) (Tania)

**INGREDIENTS**

2 qrt Chicken Broth

1 lb Lentils

1 lb Italian Sausage Meat

3 Garlic cloves – minced

1½ Large Onions – diced

1½ Large Red Bell Peppers – diced

1½ Large Carrots – diced

3 stacks Celery – chopped

2 med Tomatoes – diced

1 large Leek – chopped

5 White Mushrooms – chopped

1 tbsp Parsley – chopped

1 tbsp Oregano

1 tbsp Basil

1 tbsp ground Black Pepper

1½ tbsp Tomato Paste

Olive Oil

Parmesan Cheese

**DIRECTIONS**

1. Brown Italian Sausage Meat in Olive Oil in pot
2. Add Chicken Broth, Lentils, Peppers, Onions, & Garlic to pot and bring to boil
3. Once boiling, reduce heat to simmer and cover
4. Add the rest of the vegetables and Tomato Paste
5. Keep pot covered and stir every 10 minutes until Lentils are soft 60-90 minutes
6. If it’s too thick add more Chicken Broth
7. Add Parsley, Oregano, Basil and simmer for 10 more minutes
8. Let cool then put in Fridge over night or freezer to save or you can eat it straight away
9. Top with Parmesan in individual servings

Bon Appétit