

Sausage and Lentil Soup

Serves 4-6

- 180 g Italian sausage
- ½ large onion, chopped
- 1 stalk celery, chopped
- 1 large carrot, chopped
- ½ small zucchini, chopped
- 600 liters chicken broth
- 2 (400 g) cans diced tomatoes, undrained
- 1 garlic cloves
- ½ tsp salt
- 190 g lentils
- ½ tsp taste black pepper
- ½ tsp red pepper flakes
- ½ tsp basil
- ½ tsp oregano
- ½ tsp parsley
- ½ tsp thyme

1. Brown **sausage**; drain off fat.
2. In a large pot combine **all ingredients** bring to boil.
3. Reduce heat, cover.
4. Simmer for **about 1 hour** or until lentils are tender. Add water, if necessary, for desired consistency.
5. Purée about 1 C of the soup and add back to pot to give it a thicker consistency.
6. Sprinkle with **parmesan cheese** and serve.

