

Ham & Lentil Soup



Ingredients

4 cups / 1 L vegetable broth
4 cups / 1 L water
2 small yellow onions, diced
4 ribs celery, diced
3 medium carrots, peeled and diced
2 cloves garlic, minced
1 lb / 500 g red lentils
2 cups / 500 mL diced cooked ham
2 sprigs fresh thyme
2 bay leaves
Salt and ground black pepper to taste
¼ cup / 50 mL chopped fresh parsley, for garnish

Directions

1. In slow cooker, combine broth, water, onion, celery, carrots, garlic, lentils, ham, thyme and bay leaves.
2. Cover and cook on LOW until lentils are tender and soup has thickened, 6-8 hours.
3. Discard thyme sprigs and bay leaves.
4. Season soup with salt and pepper according to taste.
5. Ladle soup into bowls. Garnish with chopped parsley.

Additional Info

- **Cut:** Ham
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 6-8 hrs
- **Number of Servings:** 6-8