



LENTEJAS

Spanish Lentil Soup

INGREDIENTS

- 2 cups Lentils, rinsed
- 1 lb. Firsthand Foods chorizo
- 4 Garlic cloves, peeled
- 1 Medium onion, diced
- 1 Large potato, peeled & diced
- 2 Carrots, peeled & diced
- 32 oz. Vegetable stock
- 2 cups Water
- 1 tbs. Spanish paprika
- Olive oil
- Salt

DIRECTIONS

- 1.** Heat 1 tbs. olive oil in a 5 qt. stockpot. Add chorizo and cook until brown. Drain and set aside.
- 2.** Wipe out the inside of the stockpot and add 1 tbs. olive oil. Heat oil over medium-high heat. Add onions and carrots. Add ½ tsp. salt and sauté for 5-7 minutes or until onions begin to caramelize.
- 3.** Add paprika and stir to coat vegetables. Add vegetable stock, water, chorizo, lentils, potatoes, and garlic.
- 4.** Bring to boil and reduce heat. Simmer for 45 minutes. Remove garlic, mash, and add back to soup stirring to combine. Add salt to taste.