

# Slow Cooker Lentil Soup

Makes: 6 servings

*The rich and delicious flavors of cooked carrots, onions, celery, and lentils make this a savory and quick-to-assemble slow cooker soup.*



## Tips:

- To boost flavor, season with your favorite dried herbs and spices during the last 60 minutes of cooking. Basil, oregano, thyme, bay leaves, and cumin go well with lentils.
- For a little kick, add a few red pepper flakes or minced garlic.
- If desired, add one can of diced tomatoes at the end of cooking OR after lentils have softened.
- Add some chopped ham or bacon for a meaty flavor.
- Vegetables may be chopped and sauteed in a little oil before cooking to bring out flavor.

## Ingredients

6 cups water OR beef broth

¼ cup fresh parsley, chopped (optional, or 2 tablespoons dried parsley)

2 teaspoons beef bouillon (or 2 cubes beef bouillon) – NOTE: Omit if using beef broth

1½ cups lentils (dry; rinsed and sorted)

2 carrots (medium, sliced)

1 onion (medium, chopped)

2 celery stalks (sliced)

## Directions

1. Always wash your hands before preparing food.
2. Mix all ingredients together in slow cooker.
3. Cook on LOW for 8 to 10 hours or HIGH for 4 to 5 hours.
4. Serve hot with whole-grain crackers or bread.

Adapted from: [Slow Cooker Lentil Soup | MyPlate](#)