**Vegetable and Lentil Soup**

* 85g Dried red lentils
* 2 Carrots diced
* 3 Sticks of Celery
* 2 Small Leeks sliced
* 2 tbsp Tomato Puree
* 1 Tbsp fresh thyme leaves
* 2 Large Garlic Cloves chopped
* Vegetable Stock



**Instructions:**

**STEP 1 -** Tip all the ingredients into a large pan. Pour over 1½ litres boiling water, stir well.

**STEP 2 -** Cover and leave to simmer for 30 mins until the vegetables and lentils are tender.

**STEP 3 –** If you like a thick texture, blend the soup in a food processor.

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