

GREEK LENTIL SOUP

2 stalks of celery
1 large onion
2 medium sized carrots
4 twigs of parsley
2-3 potatoes peeled and cubed
1 bouillon cube
1 tsp. Italian Seasoning
1 tsp. chopped garlic
6-8 cups of water
Salt to taste
1 ½ cups of dried lentils



Finely chop celery, onion and carrots. Saute with garlic in your favorite cooking oil (non-hydrogenated), when limp, add lentils, parsley, bouillon cube and water. Bring to a boil and let simmer on low heat until lentils are tender

Last, add cubed potatoes and let simmer until potatoes are soft. Add liquid if needed.