

# **Red Lentil Soup**

## **Ingredients**

- 1 cup dried, red lentils
- 1 red onion, diced
- 2 carrots, sliced
- 1 celery stalk, sliced
- 1 parsnip, diced
- 1 garlic clove, minced
- 5 cups vegetable stock
- 2 teaspoons smoked paprika

## **Instructions**

1. Put lentils, onion, vegetables, garlic, stock and paprika into a large pot.
2. Cover pot and bring to a boil; boil rapidly for 10 minutes.
3. Reduce heat and let simmer for 20 minutes.
4. Remove from heat and let soup cool for 10 minutes, then puree with an immersible blender, hand mixer or blender. Process until mixture is smooth.
5. Heat soup and serve.