

# RECIPE OF THE MOMENT

FEATURING: *LENTILS!*

## **SMOKEY TOMATO LENTIL SOUP WITH SPINACH & OLIVES**

FROM ISACHANDRA.COM

Yield: 6-8 servings

### Ingredients:

- 1 Tbsp. olive oil
- 1 yellow onion, thinly sliced
- 3 cloves garlic, minced
- 1 tsp. dried thyme
- 2 Tbsp. sweet smoked paprika
- 1 cup dried green lentils (or brown lentils)
- 5 cups vegetable broth
- 1/2 tsp. salt
- Fresh black pepper
- 1 24 oz. can fire-roasted chopped tomatoes
- 4 cups fresh baby spinach
- 3/4 cup roughly chopped kalamata olives

### Directions:

Preheat a 4-quart soup pot over medium high heat. Sauté onions in oil with a pinch of salt until translucent, about 3 minutes. Add garlic and sauté for 15 seconds or so, then mix in the thyme and paprika. Add the lentils, broth, salt and pepper. Cover and bring to a boil. Once boiling, turn heat to medium and cook for 25 minutes, stirring occasionally, until lentils are almost tender.

Add the tomatoes and bring to a boil, then lower heat to simmer for another 20 minutes or so, or until lentils are very tender.

Add spinach and olives and stir frequently until spinach is wilted and velvety. Add water to thin, if necessary.

Taste for salt, and let sit for 10 minutes or so for flavors to marry, then serve!

### Notes

You may substitute hot smoked paprika for the sweet smoked paprika, but start with 1/2 Tbsp. at a time (and use the rest as the sweet, smoked paprika), as it is HOT!

Brought to you by...

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