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**Prep Time:** 15 minutes **Cook Time:** 6-8 hours LOW or 3-4 hours HIGH **Total Time:** 6 hrs 15 min. **Serves:** 6-8

## Ingredients for Smoky Vegetarian Lentil Soup

16 ounce bag dried lentils, rinsed and drained  
1 yellow onion, peeled and diced  
2 stalks celery, well-rinsed and diced  
2 large carrots, peeled and diced  
4 cloves garlic, peeled and minced  
14.5 ounce can diced, fire-roasted tomatoes  
8 cups vegetable or chicken broth  
1/2 teaspoon dried thyme  
1/4 teaspoon smoked paprika  
1 dried bay leaf  
1 teaspoon kosher salt  
1/2 teaspoon freshly ground black pepper  
2-1/2 teaspoons liquid smoke  
Juice of half a lemon  
Grated parmesan - optional garnish

# Directions for Smoky Vegetarian Lentil Soup

1. **Rinse and drain:** Using a 6-quart slow cooker, add the rinsed and drained lentils. No soaking is needed, but rinse with cold water to...
2. **Add:** Add the celery, onions, carrots, garlic, and can of undrained diced tomatoes.
3. **Add the seasonings:** Add the dried thyme, smoked paprika, bay leaf, kosher salt, ground black pepper, and liquid smoke; stir to combine.
4. **Cook:** With lid on, cook on LOW for 6-8 hours or on HIGH for 3-4 hours. Cooking is complete when the lentils are delightfully tender.
5. Squeeze the juice from 1/2 a lemon and add to the soup. Season to taste with salt and pepper.
6. Ladle soup into bowls and top with grated Parmesan cheese.

