Lentil Ham Soup

Jacob · 30/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

8

Description

This lentil soup with ham recipe is one of my familys goto recipes for using leftover Christmas ham Just before serving sprinkle some grated Parmesan cheese on top and serve with crusty French bread

Ingredients

— - 1 (32 ounce) carton low-sodium chicken broth - 2 cups water - 2 carrots

— chopped - 2 stalks celery

— chopped - 1 large onion

— chopped - 1 cup dried lentils - 2 cloves garlic

— minced - 2 tablespoons red wine vinegar - 1 ½ cups cubed fully cooked ham - 1 teaspoon dry mustard - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Stir chicken broth
2. water
3. carrots
4. celery
5. onion
6. lentils
7. garlic
8. and red wine vinegar together in a large stockpot; bring to a boil
9. reduce heat to low
10. and simmer until carrots are tender
11. about 10 minutes. Stir in ham
12. mustard
13. salt
14. and pepper; simmer until lentils are tender
15. 20 to 30 minutes more. Recipe Tip For added smoky flavor
16. add 1 to 2 teaspoons of paprika.