Lentil and Sausage Soup

Jacob · 30/09/2024



Prep Time

3 hrs 25 mins

Dificult

Medium

Servings

10

Description

This hearty sausage and lentil soup is full of flavor Sprinkle freshly grated Romano cheese over each bowl

Ingredients

— - ½ pound sweet Italian pork sausage

— cut into 1/2-inch slices - 1 large onion

— chopped - 1 stalk celery

— finely chopped - 1 tablespoon chopped garlic - 8 cups water - 2 (14.5 ounce) cans chicken broth - 1 (28 ounce) can diced tomatoes - 1 (16 ounce) package dry lentils

— rinsed - 1 cup shredded carrot - 1 tablespoon garlic powder - 1 tablespoon chopped fresh parsley - 1 tablespoon salt

— or to taste - ½ teaspoon black pepper - ½ teaspoon dried oregano - ¼ teaspoon dried thyme - ¼ teaspoon dried basil - 2 large bay leaves - ½ pound ditalini pasta (Optional)

Instructions

1. Cook sausage in a large pot over medium-high heat until evenly brown
2. 7 to 10 minutes. Add onion
3. celery
4. and garlic; sauté until tender and translucent
5. about 5 minutes. Stir in water
6. chicken broth
7. tomatoes
8. lentils
9. carrot
10. garlic powder
11. parsley
12. salt
13. pepper
14. oregano
15. thyme
16. basil
17. and bay leaves; bring to a boil. Reduce the heat
18. cover
19. and simmer until lentils are tender
20. 2 1/2 to 3 hours. Stir in pasta and cook until tender
21. 15 to 20 minutes. Remove bay leaves before serving.