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Spiritually Delicious / Good Food, Inc

Lentil Soup with Jalapeno and Tomatillo

Ingredients

- 1 Tbsp Olive Oil
- 2 onions chopped
- 2 cloves of chopped garlic
- 3 stalks of celery chopped into small pieces
- 3 carrots peeled and chopped into small pieces
- 4 cups of chicken or vegetable stock
- 1 small can of tomato paste
- 1 or 2 seeded and chopped jalapenos
- 1 cup chopped tomatillos
- 1 cup rinsed lentils
- Salt to taste
- 1 tsp smoked paprika
- Optional: You could also add 1 tsp ground cumin

Instructions

- In a soup pot or Dutch Oven, heat the olive oil
- Add the onion and garlic and chopped vegetables
- Saute until onions are translucent
- Add in stock and bring to a boil.
- Add in lentils and cook for 20-25 minutes
- Season to taste