

# Lentil Soup with Tomatoes

## Italian Bread

### Ingredients:

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2 <sup>1</sup>/<sub>2</sub> cups green lentils

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3 tbsp extra virgin olive oil  
5 strips bacon, finely diced  
1 med. onion, finely chopped  
2 celery stalks, finely chopped  
2 carrots, finely diced  
1 tsp dried Savory  
2 bay leaves

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1 can (14 oz) diced tomatoes  
10 cups vegetable stock

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Salt  
Freshly ground pepper  
Fresh Italian Bread

### Preparation:

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- 1** Place the lentils in a bowl and cover with cold water. Let soak for 2 hours. Rinse and drain well.

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  - 2** Heat the oil in large saucepan. Add the bacon and cook for about 3 minutes, add the onion and cook for another 5 minutes until softened. Stir in the celery, carrots, savory, bay leaves and lentils. Toss for about 1 minute until everything is coated in oil.

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  - 3** Pour in the tomatoes and stock and bring to a boil. Lower the heat, half cover the saucepan and simmer for about an hour until lentils are tender.

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  - 4** Add salt and pepper to taste and serve with Italian bread (e.g. Ciabatta) slices.