

# Zuppa di Lenticchie

## Ingredients

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- 1 Onion (chopped)
- 1 Carrot (chopped)
- 1 Celery Stalk (chopped)
- 1 1/2 c Brown Lentils (dried)
- 1 Bay Leaf
- 1/2 c White Wine
- 6 1/2 c Chicken Broth
- 2 T Olive Oil
- 0 ds Salt
- 0 ds Ground Black Pepper
- 1/2 c Parsley (chopped)

## Instructions

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- 1.First rinse the lentils in cold running water, set aside. Roughly chop the carrot, celery and onion and add to a large pot with 2 tablespoon of olive oil. Saute it slowly on a medium-low heat for around 10 minutes until soft but not browned.
- 2.Add the wine and let it simmer until it has reduced by half. Add the lentils and stir to coat in the vegetables and wine. Add the broth and bay leaf and bring to a boil. Turn down to a simmer and simmer it uncovered for 35-40 minutes until the lentils are tender but still have a bite. If the lentils have soaked up too much liquid add more as necessary.
- 3.Once cooked, taste the soup and season with salt and pepper. Add parsley and serve. Serve in bowls with a drizzle of olive oil.