



Lentil-Tomato Soup

Prep Time: 10 Minutes

Cooking Time: 70 Minutes

Serves 12

Ingredients:

- 1 1/2 cups Tomato Paste
- 4 qts. Cold Water
- 1 1/2 each Yellow Onions , medium
- 2 cups Fresh Cilantro Leaves , packed
- 1 cup Fresh Flat-Leaf Parsley Leaves , packed
- 2 cups Water
- 1 1/2 Tbsp. Kosher Salt
- 1/2 Tbsp. Ground Cumin
- 1/2 Tbsp. Ground Coriander
- 1/2 tsp. Ground White Pepper
- 3/4 tsp. Smoked Paprika
- 1/2 tsp. Ground Ginger
- 1/4 tsp. Ground Turmeric
- 1/8 tsp. Saffron Threads
- 1 lb. Red Lentil

Directions:

1. In stockpot, combine tomato paste and cold water over medium-high heat. Whisk occasionally as the water comes to a boil, then reduce heat and simmer for 1 hour or reduced by one-quarter.
2. While the broth is reducing, in a food processor, pulse onion until pureed. Add herbs (in parts if necessary for room), and pulse until liquefied, 5-10 minutes. Pour onion herb mixture into a sauté pan and add water with rest of spices. Bring to a boil and reduce to a simmer, continue cooking until reduced by half, about 20 minutes.
3. Combine tomato broth, herb reduction and lentils. Bring to a boil and cook for 10-12 minutes until lentils are tender to the bite.