

Angela's Favorite Lentil Soup

Place the olive oil into a large 6-quart Dutch oven and set over medium heat. Once hot, add the onion, carrot, celery, garlic, mushrooms and salt and sweat until the onions are translucent, approximately 6 to 7 minutes. Add the lentils, sweet potato, tomatoes, broth, and spices. Stir to combine. Increase the heat to high and bring just to a boil. Reduce the heat to low, cover and cook at a low simmer until the lentils are tender, approximately 35 to 40 minutes. Enjoy!