

Lentil soup with smoked sausages



Preparation

1. Heat the chicken broth. Wash and inspect the lentils. Cut the onions and carrots into 1 cm pieces. Cut the sausages into 0.5 cm thick slices. Heat the oil in a large heavy saucepan over a medium heat.
2. Add the sausages to the hot oil and cook until browned (about 2 minutes). Take the sausages off the heat and put them on a paper towel.
3. Add the onions and carrots to the fat and cook until they are soft - about 10 minutes.
4. Add the garlic and tomato paste, reduce the heat and continue stirring for about 1 minute.
5. Add the lentils, increase the heat to medium, and return the sausages to the pan while stirring for a couple of minutes until the lentils are properly mixed with the fat and vegetables.
6. Pour in the broth, add the thyme and the bay leaves, cover, bring to a boil and cook until the lentils are soft (about 40 minutes).
7. Season with salt and pepper to taste. Serve with toast.

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INGREDIENTS

400 g.	KITCHEN me hot-smoked duck sausage
3 tbsp	Oil
2-3	Carrots
4 cloves	Garlic
2 tbsp	Tomato paste
6 cups	Chicken broth
1 1/2 cup	Green lentils
1 tbsp	Thyme
2	Bay leaves
According to taste	Salt
According to taste	Peppers