



Cheesy Lentil Soup

with Cornbread Biscuits



30-40min



4 Servings

Lentil soup usually plays it pretty safe, but this version is lentil soup gone wild. Still loaded with good-for-you lentils and vegetables, it remains a feel-good option, but with the addition of sharp cheddar cheese and crumbly cornbread biscuits, we made it a little indulgent too. We think you'll agree this dish is pretty souper! Cook, relax, and enjoy!

What we send

- shallot
- carrots
- fresh thyme
- French green lentils
- celery
- vegetable broth concentrate

What you need

- apple cider vinegar
- kosher salt & ground pepper
- olive oil
- sugar

Tools

- box grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 760.0kcal, Fat 40.0g, Proteins 24.0g, Carbs 76.0g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper or foil. Peel and thinly slice **shallot**. Trim ends from **carrots** and slice into ¼-inch thick rounds (no need to peel). Trim ends from **celery** and slice into ¼-inch thick pieces.



4. Start cornbread batter

Grate **cheese** on the large holes of a box grater. In a medium bowl, combine **cornbread mix**, **⅓ of the cheddar**, **1 tablespoon sugar**, and **a pinch each salt and pepper**. Strip **thyme leaves** from remaining sprigs and add to bowl.



2. Sauté aromatics

Heat **2 tablespoons oil** in a large pot or Dutch oven over high. Add **carrots, celery, shallots**, and **half of the thyme sprigs**. Cover and cook, stirring once or twice, until lightly browned, 3-4 minutes.



5. Bake biscuits

Stir **sour cream**, **¼ cup oil**, and **2 tablespoons water** into **cornbread batter** and until it forms a thick dough. Shape the mixture into 4 biscuits, 2½-3 inches across. Bake until puffed and bottom is deeply golden, about 12 minutes.



3. Build soup

Add **7 cups water**, **all of the broth concentrate**, and **lentils** and bring to a boil. Cover and cook on medium heat until lentils are tender, 20-25 minutes.



6. Finish soup & serve

To the **soup**, stir in **2 teaspoons salt**, **2 teaspoons vinegar**, **½ teaspoon pepper**, and **half of the remaining cheese**. Ladle into bowls and drizzle with **oil**. Sprinkle with the **remaining cheese** and **freshly ground pepper** and serve **biscuits** with butter, if desired. Enjoy!