

# DINNERLY



## Red Lentil & Bacon Soup with Sour Cream

 20-30min  4 Servings

Don't get us wrong, we like a traditional split pea soup with ham. We just thought there was a little room for improvement. So, we came up with our take, using red lentils, which makes for a quicker AND smoother soup. We also went with bacon instead of ham, because, well...bacon. Make sure you hold back some of the bacon bits and try not to snack on them, because they make a super crispy garnis...

#### WHAT WE SEND

- celery
- thick cut bacon
- turkey broth pkt
- yellow onion
- red lentils

#### WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

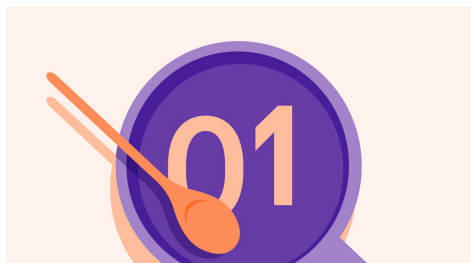
#### TOOLS

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 544.0kcal, Fat 26.5g, Proteins 26.0g, Carbs 48.5g



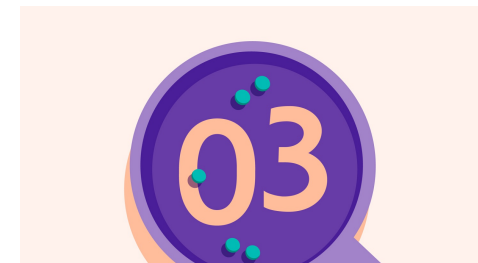
#### 1. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop. Finely chop **celery**. Cut **bacon** into 1/2-inch pieces.



#### 2. Brown bacon

Place **bacon** in a large pot and heat over medium-high. Cook, stirring often, until bacon is browned and crisp, 8–10 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate to drain.



#### 3. Add aromatics

Add **onion** and **celery**; cook until vegetables are softened and onions are golden brown, 5–7 minutes. Add **lentils**, **6 cups water**,  $\frac{1}{2}$  **teaspoon salt**, and **all of the turkey broth concentrate**. Partially cover; bring to a boil. Reduce heat to medium-low and simmer until lentils are completely softened and broken down, about 25 minutes. Stir often to prevent sticking.



#### 4. Thin sour cream

Place **sour cream** in a small bowl and add just enough **water** so that the sour cream can be drizzled. Season to taste with **salt** and **pepper**.



#### 5. Finish & serve

Stir  $\frac{2}{3}$  of the **bacon** into the soup and season to taste with **salt** and **pepper**. Ladle into bowls, top with **reserved bacon** and drizzle with **sour cream**. Enjoy!



#### 6. Take it to the next level

Make some olive oil croutons to go on top! Cut crusty ciabatta or semolina bread into small cubes and sauté in olive oil, turning, so they crisp and brown on all sides. Sprinkle with salt to season.