

## Spring Chicken Soup

Recipe from *The Soup & Bread Cookbook: More Than 100 Seasonal Pairings for Simple, Satisfying Meals* by Beatrice Ojakangas

### Ingredients:

- 1 tablespoon butter
- 1 medium onion, chopped
- 3 medium carrots, finely chopped
- 2 cloves of garlic, minced
- ½ cup pink lentils, rinsed
- 4 cups chicken stock
- 2 cups shredded cooked chicken
- 2 tomatoes, diced
- 1 lemon, zested
- 1-2 tablespoons lemon juice

Melt the butter in a 2 to 3 quart soup pot over medium heat. Add the onion, carrots, and garlic. Cook, stirring frequently, until the vegetables just begin to brown, 5 to 8 minutes.

Add the lentils and stock. Bring to a boil. Reduce the heat to low, cover, and simmer until the lentils are tender, about 20 minutes.

Add the chicken, tomatoes, lemon zest, and lemon juice and cook until the chicken is heated through. Serve hot.

Makes 4 to 6 servings