



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Lentil Soup with Sausage and Spinach

Serves 6

1 lb bratwurst sausage, sliced into 1" pieces
2 tablespoons extra virgin olive oil
12 oz chopped peeled carrot - 3 medium
1 leek, sliced into ¼ " rings
6 garlic cloves, minced
1 ½ cups dried green lentils - lentils du Puy if you can find them - *I could not...*
1 teaspoon herbs de Provence
5 cups water
2 cups vegetable stock
Sea salt and freshly ground pepper, to taste
1 lb baby spinach

The Steps:

- Place a large deep stock pot over medium-high heat.
- Add olive oil to pot and warm.
- Add leek and garlic and sauté until golden, about 10 minutes.
- Add sausage and sauté 6 minutes.
- Stir in lentils and herbs de Provence.
- Add water and vegetable stock, bring to a simmer.
- Add carrots and simmer until lentils are almost tender, about 1 hour.
- Season with salt and pepper.
- Just before serving, stir in spinach.
- Serve immediately.

THE LOVE: Adding your spinach just before you serve your soup will ensure that your greens are lovely and bright!