

WHAT YOU NEED

- 3 carrots
- 1 onion
- 1 potato
- 1 teaspoon of garlic purée or 2 cloves of garlic, chopped
- 1 dessertspoon of dried parsley
- 1 mug of lentils
- 1 stock cube (any kind) dissolved in 1 litre (4 mugs) of boiling water

How to Make Lentil Soup

Serves 4

1



Peel and chop carrots.
Add to the slow cooker.

2



Peel and chop onion.
Add to the slow cooker.

3



Wash and chop potato and add
to the slow cooker.

4



Add stock cube dissolved in boiling
water, herbs and garlic to the
slow cooker.

5



Rinse lentils under cold running water.
Add to the slow cooker.

6



Stir everything well and cook on high
for 4 hours or low for 8 hours.