

# Rustic Smoky Lentil Soup

1 tablespoon olive oil  
1 large onion, chopped  
2 cloves garlic, minced  
1 cup carrots, diced  
1 cup celery, diced  
1 teaspoon smoked paprika  
1/2 teaspoon ground cumin  
1/2 teaspoon dried thyme

1 cup green lentils  
6 cups vegetable broth  
1 can (14.5 oz) diced tomatoes  
1 bay leaf  
Salt and pepper to taste  
1 tablespoon apple cider vinegar  
1/4 cup fresh parsley, chopped for garnish

In a large pot, heat olive oil over medium heat. Add onions and garlic, sauté until onions are translucent.

Add carrots and celery, cook for about 5 minutes until they begin to soften.

Stir in smoked paprika, cumin, and thyme, cook for 1 minute until fragrant.

Add lentils, vegetable broth, diced tomatoes, and bay leaf.

Bring to a boil.

Reduce heat to low, cover, and let simmer for 30-35 minutes or until lentils are tender.

Remove bay leaf, season with salt, pepper, and stir in apple cider vinegar.

Serve hot, garnished with fresh parsley.

<https://itsonly.recipes/view/rustic-smoky-lentil-soup#just-the-recipe>