

Lentil and Bacon Soup



Serves 4



Ingredients

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| 1 tbsp olive oil | ½ tsp turmeric |
| 1 onion, peeled and diced | 2 cloves of garlic, peeled and finely chopped |
| 2 x 70g packs of pancetta/bacon lardons | 1 chilli, sliced |
| 1 carrot, peeled and finely chopped | 2 vegetable stock cubes, dissolved in 1¼ litres of boiling water |
| 1 tsp ground cumin | 250g red lentils, rinsed |

Method

1. Heat the oil. Add the onion, 1 packet of pancetta/lardons and the carrot. Cook gently until onions are soft - about 10 minutes.
2. Add the cumin, turmeric, garlic and chilli. Cook for a further 1 - 2 minutes.
3. Add the stock and lentils. Bring to boil and simmer for 20 minutes, stirring occasionally.
4. Blend and check seasoning.
5. Dry fry the remaining pancetta/lardons until crispy and serve with the soup.

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