

# Sausage and Lentil Soup

Prep time: 10 mins | Cook time: 8 hours

Servings: 6 | Yields: 12 cups

## INGREDIENTS

- 1 can brown lentils, drained and rinsed
- 1 can diced tomatoes, low sodium
- 4 cups vegetable broth
- 3 cups water
- 1 carrot, chopped
- 4 Italian sausages, sliced
- 2 stalks celery, diced



## METHOD

1. Cook on low for 8 hours.
2. Stir together before serving to thicken the mix.

*Recipe from Nadine Bernard's cookbook: Slow Cooked Dreams*