

## **JEANNE'S LENTIL SOUP**

**Yield: 6 Servings** Cost/Serving: \$1.86

## **Ingredients:**

1 1/3 cups dry lentils, rinsed and checked for stones

3 cups chicken stock

1 1/2 cups water

1 celery stalk, sliced 1/2-Inch thick

1 carrot, sliced

1/2 onion, diced

1 garlic glove, minced

1 bay leaf

3/4 lb. ham

## **Directions:**

- 1. Bring water to a boil. Cook lentils in twice as much water as lentils. Strain and set aside.
- 2. Sauté celery, onions, and carrots until tender.
- 3. Add ham and garlic and sauté for one minute.
- 4. Add lentils and remaining Ingredients to stew pot and cook for 2 hours.

Nutrition	<b>Facts</b>
-----------	--------------

6 servings per container

1/2 cup (0.0g) Serving size

Amount Per Serving Calories

190

	% Daily Value*
Total Fat 4g	5%
Saturated Fat 1.5g	8%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 790mg	34%
Total Carbohydrate 21g	8%
Dietary Fiber 4g	14%
Total Sugars 9g	
Includes 2g Added Sugar	s <b>4</b> %

Protein 18a Vitamin D 0.4mcg Calcium 20mg 2% 10% Iron 2.2mg Potassium 540mg 10%

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Source: MT Harvest of the Month and Edward Christensen, Missoula County

Public School

Buy Eat Live Better Nutrition Education Program | www.montana.edu/extension/buyeatlivebetter



Find us on Pinterest pinterest.com/buyeatlive



Find us on Facebook



