



## Greek Lentil Soup

with Feta-Garlic Flatbread



30-40min



2 Servings

This hearty soup is downright cozy. Lentils simmer with carrots, onions, garlic, and celery in a rich tomato broth. Freshly squeezed lemon juice and feathery dill, two mainstays of Greek cooking, provide bright flavors to finish the dish. Toasted, feta-topped pita is served alongside.



## What we send

- 1 medium yellow onion
- garlic
- 4 oz carrot
- 2 oz celery
- 3 oz French green lentils
- 6 oz tomato paste (use 2 Tbsp)
- ¼ oz fresh dill
- 1 lemon
- 3 oz feta cheese (contains rennet)<sup>7</sup>
- 2 Mediterranean pitas<sup>1,6,11</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- medium pot with lid
- rimmed baking sheet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 650kcal, Fat 28g, Carbs 71g, Proteins 27g



### 1. Prep ingredients

Finely chop **onion**. Finely chop **1 teaspoon garlic**. Scrub **carrot**, then thinly slice. Trim ends from **celery**, then thinly slice.



### 2. Sauté aromatics

Heat **2 tablespoons oil** in a medium pot over medium-high. Add **onions, carrots, celery**, and **half of the garlic** to the pot; season with **salt** and **pepper**. Cook, stirring, until softened, about 5 minutes.



### 3. Add lentils

Stir **lentils** and **4 cups of water** into the pot; cover and bring to a boil over high heat. Reduce heat to medium, then cook, partially covered, until lentils are tender, about 20 minutes. Stir **2 tablespoons tomato paste** into soup, then simmer, about 5 minutes more.



### 4. Finish soup

Meanwhile, coarsely chop **dill fronds and stems**. Squeeze **2 teaspoons lemon juice** into a small bowl, then cut any remaining lemon into wedges. Stir **lemon juice** and **half of the dill** into soup. Season to taste with **salt** and **pepper**. Cover soup, then reduce heat to low to keep warm. Crumble **all of the feta** into a small bowl.



### 5. Broil pita

Preheat broiler with top rack 6 inches from heat source. Brush **pitats** with **oil** and transfer to a rimmed baking sheet. Broil until toasted on one side, 1-2 minutes (watch closely as broilers vary). Flip **pita**, then top with **feta** and **remaining garlic**. Drizzle with more **olive oil**. Broil until **pita** is browned and cheese is melted slightly, 1-2 minutes.



### 6. Finish & serve

Using a butter knife, spread **softened feta** over each **pita**, then season with **pepper** and cut into wedges. Garnish soup with **remaining dill** and **a drizzle of oil**. Serve with **pita** alongside. Enjoy!