

DINNERLY



Red Lentil & Bacon Soup with Sour Cream



20-30min



2 Servings

Don't get us wrong, we like a traditional split pea soup with ham. We just thought there was a little room for improvement. So, we came up with our take, using red lentils, which makes for a quicker AND smoother soup. We also went with bacon instead of ham, because, well...bacon. Make sure you hold back some of the bacon bits and try not to snack on them, because they make a super crispy garnis...

WHAT WE SEND

- thick cut bacon
- turkey broth pkt
- red lentils
- yellow onion
- celery
- 1 oz sour cream ⁷

WHAT YOU NEED

- coarse kosher salt
- freshly ground pepper

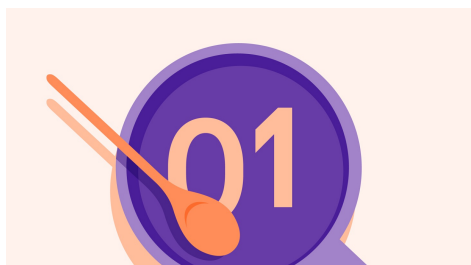
TOOLS

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 630kcal, Fat 27g, Carbs 63g, Protein 32g



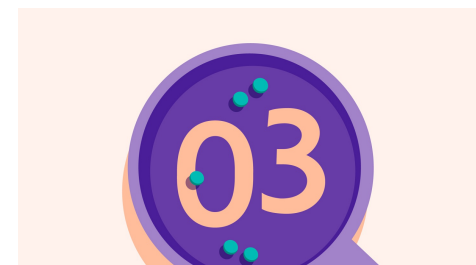
1. Prep ingredients

Trim ends from **onion**, then halve, peel, and finely chop. Finely chop **celery**. Cut **bacon** into ½-inch pieces.



2. Brown bacon

Place **bacon** in a medium pot and heat over medium-high. Cook, stirring often, until bacon is browned and crisp, 5-7 minutes. Using a slotted spoon, transfer bacon to a paper towel-lined plate to drain.



3. Add aromatics

Add **onion** and **celery**; cook until vegetables are softened, and onion is golden-brown, about 5 minutes. Add **lentils**, **4 cups water**, **½ teaspoon salt**, and **turkey broth concentrate**. Partially cover; bring to a boil. Reduce heat to medium-low and simmer until lentils are completely softened and broken down, about 25 minutes. Stir often to prevent sticking.



4. Thin sour cream

Place **sour cream** in a small bowl and add just enough **water** so that the sour cream can be drizzled. Season to taste with **salt** and **pepper**.



5. Finish & serve

Stir **⅔ of the bacon** into soup. Season to taste with **salt** and **pepper**. Ladle into bowls and top with **remaining bacon** and drizzle with **sour cream**. Enjoy!



6. Take it to the next level

Make some olive oil croutons to go on top! Cut crusty ciabatta or semolina bread into small cubes and sauté in olive oil, turning, so they crisp and brown on all sides. Sprinkle with salt to season.