

LEMONY LENTIL SOUP

1 ½ C lentils, rinsed and drained
8 C vegetable stock
1 large potato
2 bunches (1 ½ lbs) swiss chard
sliced ½-inch crosswise
1 medium-size onion finely chopped
4 T olive oil or salad oil
½ C coarsely chopped fresh cilantro
or parsley
¾ tsp ground coriander
3 cloves garlic, minced or pressed
Salt
¼ tsp pepper
½ tsp ground cumin
3 T lemon juice
Lemon Slices

Combine lentils and stock. Cover and bring to simmering. Add potatoes. Cover and simmer for 20 minutes. Add chard to soup, cover and simmer until lentils are tender (20 minutes). In another pan, cook onion until golden. Add cilantro/parsley, garlic and coriander and cook 1 to 2 minutes. Add onion mixture during last 5 minutes of cooking. Stir in salt, pepper, cumin and lemon juice. Garnish with slices.