

# Slow Cooker Greek Lentil Soup

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Everyone loves soup for lunch! Try this flavorful slow cooker recipe for Greek Lentil Soup. You won't be disappointed!

## INGREDIENTS

1. 1 Lb Lentils (I like to mix it up between brown, black, red, etc)
2. 2 Onions Chopped

3. 3 Celery Ribs Chopped
4. 2 Carrots Thinly Sliced
5. 1-2 Cloves Garlic (I leave whole and add to slow cooker)
6. 1-2 Bay Leaves
7. 1 Tbs Olive Oil
8. Salt and Pepper to Taste
9. Red Wine Vinegar
10. 1 Cup Water (more if needed)
11. 1 Container Pomi Tomato Sauce

## **INSTRUCTIONS**

Wash and drain lentils. Saute vegetables in pan or in slow cooker with olive oil. Add the rest of the ingredients (other than vinegar) and bring to a boil. Put in slow cooker for 2-3 hours on low. Add pepper and salt to taste as well as Red Wine Vinegar. Top with Feta Cheese if desired!

ENJOY!



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