

## Bosch x Kitchen Stories Red Lentil Soup Recipe

**Servings:** 4

**Difficulty:** Easy

**Preparation:** 45 min.

**Baking:** 0 min.

**Resting:** 0 min.

### Ingredients:

- ¾ cup red lentils
- 1 potato
- 1 carrot
- 1 red bell pepper
- 5 cherry tomatoes
- 1 small chili
- 1 onion
- 1 clove garlic
- 5 tbsp butter (divided)
- 4¼ cups vegetable broth
- 1 lemon (juice)
- 5 tsp ground paprika (divided)
- ¾ oz parsley for garnish
- salt
- pepper
- lemon zest for garnish (optional)



### Utensils:

cutting board, knife, wooden spoon, medium pot, small pot, hand blender, citrus press

### Steps:

1. Peel onion, potato, carrot and garlic. Cut potato, carrot, bell pepper, and onion into bite-size pieces. Halve tomatoes and mince garlic and chili.
2. Melt some of the butter in a medium-sized pot over medium-high heat. Add onions and sauté until translucent. Add garlic, chili, tomatoes, bell pepper, carrot, potato, some of the ground paprika, and lentils. Cook for approx. 3 – 5 more min.
3. Add vegetable broth and let simmer for approx. 15 min., or until lentils are cooked through.
4. In a small pot, melt remaining butter over medium-low heat and add ground paprika. Stir to combine and set aside.
5. Blend soup until smooth with a hand blender. Add salt, pepper, and lemon juice to taste. Serve with fresh parsley, lemon zest, and a drizzle of the butter-paprika mixture. Enjoy!