

Lentil and Vegetable Soup

inspired by Ina Garten, The Barefoot Contessa

A kitchen staple any time of year — this hearty lentil soup is inspired by famed cook Ina Garten and gets its robust flavor from small, green French lentils. If you can't find them, brown lentils will work.

Ingredients:

1 lb. lentils, picked over and rinsed (French green lentils if available)

Boiling water

1/4 cup extra-virgin olive oil, plus more for serving

3 large onions, chopped

3 medium garlic cloves, minced

2 large leeks, white and tender green parts only, chopped

1 tbsp. kosher salt, plus more for seasoning

1 1/2 tsp. freshly ground black pepper, plus more for seasoning

1 tbsp. chopped fresh thyme

1 tsp. ground cumin

8 celery ribs, cut into 1/2-inch dice

6 medium carrots, cut into 1/2-inch dice

3 qts. chicken stock or low-sodium broth

1/4 cup tomato paste

2 tbsp. dry red wine or red wine vinegar

Freshly grated Parmesan cheese, for serving

Directions:

Cover the lentils with boiling water in a large heatproof bowl and let stand for 15 minutes. Drain and set aside.

Meanwhile, heat the olive oil in a large pot. Add the onions, garlic, leeks, 1 tablespoon of salt, 1 1/2 teaspoon of pepper, thyme, and cumin and cook over moderate heat, stirring occasionally, until the vegetables are very tender, about 20 minutes.

Add the celery and carrots and cook until they begin to soften, about 10 minutes. Add the chicken stock, tomato paste, and lentils to the pot. Increase the heat to high, cover, and bring to a boil. Uncover, reduce the heat to moderate, and simmer, stirring occasionally, until the lentils are tender, about 1 hour. Stir in the red wine and season with salt and pepper to taste. Serve hot with a drizzle of olive oil and a sprinkling of Parmesan.

Make Ahead

The soup can be refrigerated for up to 2 days. Let return to room temperature and reheat gently, adding more stock to adjust the consistency if necessary.