Complexity level: Easy
Calories level: Middle-calories level
Price estimation: Less than 5 $

Ingredients

 9 oz
lentils (dried)
 1
onion
 1
tomato (ripe)
 2
carrots
 5 clv
garlic
 3
potatoes (medium)
 1
green bell pepper (medium)
 1 bn
fresh parsley
 1
spanish chorizo sausage
 2 T
olive oil
 1 1⁄2 t
salt
 3
bay leaves
 3 1⁄2 c
water

Instructions

1. In a large bowl pour over enough cold water to cover lentils and set aside overnight to soak.
2. Drain and rinse lentils, remove discolored ones.
3. Put lentils in a pot and cover with water (3 1/2 or 4 cups).
4. Peel cloves of garlic, onion, and carrots.
5. Peel, wash and chunk potatoes.
6. Wash tomato.
7. Wash and remove seeds of the green bell pepper.
8. Wash fresh parsley.
9. Slice Spanish chorizo sausage.
10. Add garlic, onion, carrots, tomato, green bell pepper, parsley (you can put it inside the green bell pepper), olive oil, bay leaves and one and a half teaspoons of salt to the pot.
11. Bring the pot to a boil.
12. Cover and simmer over low heat for 35 - 40 minutes, depending on the lentils. If using a pressure pot this time should be shorten to 10 minutes approximately.
13. Transfer cloves of garlic, onion, carrots, tomato (previously peeled), green pepper and a cup of soup to a blender. Puree until smooth, return to soup and mix.
14. Add potatoes and sliced chorizo sausage to the pot.
15. Cover pot and simmer over low heat for 20 minutes more or until potatoes are tender (5 - 7 minutes for pressure pot).
16. Serve and enjoy your lentils soup with chorizo recipe! See more beans recipes [1].

Source URL: https://thespanishcuisine.com/recipes/Spanish-lentil-soup-with-chorizo

Links
[1] https://thespanishcuisine.com/beans_and_peas