

# Lebanese Taverna Wannabe Lemony Lentil & Spinach Soup

Recipe hack by Karen Fricke

Easily makes 10 servings, and tastes better the next day.

½ bunch fresh cilantro, washed and stems removed

12 peeled garlic cloves

olive oil

2 ½ t salt, divided

2 large onions, chopped finely

1 lb green lentils, washed and drained

¾ t ground cinnamon

1 t ground sumac

6 cups prepared vegetable broth

6 cups water

10 oz bag frozen chopped spinach

2 medium potatoes, peeled and cubed

3 carrots, peeled and cubed

6 T lemon juice

1. Place cilantro leaves, garlic cloves, 3 T olive oil, and ½ t salt in food processor and process until mixture forms a paste. Set aside.
2. Saute onions in ¼ cup olive oil until translucent and just beginning to brown.
3. Stir lentils and carrots into onions. Cook on medium for a few minutes.
4. Add vegetable broth, water, cinnamon, and sumac, stirring in spices until thoroughly blended. Cook uncovered for 45 minutes on medium heat, stirring occasionally.
5. Add potatoes, spinach, cilantro paste, and additional salt. Add more water if you like soupier soup. (I added about 2 cups.)
6. Cook uncovered on low heat until potatoes are cooked through, about 20 minutes.
7. Add lemon juice and continue cooking, uncovered, for an additional 10 minutes. Adjust salt, spices, and lemon juice to your taste (the recipe is only very mildly spiced and salted. I add more. My daughter adds Tabasco sauce...)