

## Red Lentil Potato Soup

- 1 cup red lentils
- 1 large potato
- 1 carrot
- 1 medium sized onion
- 4 garlic cloves
- 4 cups organic vegetable broth (more for a thinner soup)
- 1 tbsp tomato paste
- 1/2 tbsp paprika paste
- 1/2 tsp sweet paprika
- 1/2 tsp turmeric
- Salt and pepper to taste

### **Directions:**

Peel and roughly chop all veggies and rinse lentils. Add onion and garlic to a large pot with a tbsp of the veggie broth and sauté until fragrant. Add tomato and paprika paste and stir for another minute. Add lentils, potato, and carrot, cover with the broth and bring to a boil. Turn down heat and let simmer for 15-20 mins or until lentils and potatoes are tender. Season with turmeric, paprika, salt and pepper to taste and then blend it all up with an immersion blender (or let cool down slightly and blend soup up in a regular blender). Pour into a bowl and place desired toppings on top.