

Sausage & Lentil Soup



Ingredients

- * 2 cups dried lentils
- 12 ounces cooked andouille-style chicken sausage, such as Aidells, cut into 1-inch pieces
- 3 cups chopped kale leaves

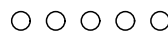
Info

- **Prep:** 10
- **Cook:** 8 hours
- **Serves:** 4
- [Source](#)

- 1 medium onion, diced
- 2 cloves garlic, minced
- 6 cups low-sodium chicken broth
- 2 sprigs fresh thyme
- 2 tsp kosher salt
- 1/2 teaspoon freshly ground black pepper



from 1 votes



Rate

Directions

1. Place all the ingredients in a 6-quart or larger slow cooker and stir to combine. Cover and cook on the LOW setting until the lentils are tender, about 8 hours

[sausage](#), [lentils](#), [stock](#), [kale](#), [spinach](#), [onion](#)

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Last update: **2024/01/07 13:33**

