



Persian Red Lentil and Tomato Soup

Ingredients

2 rashers of bacon

1 onion chopped

2 tablespoons butter

2/3 cup Mount Zero Persian Red lentils

440g can crushed peeled tomatoes

2 1/2 cups chicken stock

cream

parsley

crisp bacon for garnish

Method

Wash lentils. Gently cook bacon and onion in butter. Add remaining ingredients. Bring to boil then simmer until tender about 30 minutes. Puree in food processor until smooth. Reheat, season to taste and serve with a swirl of cream and garnishes.