

* **Sauté the bacon:** This is not absolutely essential but it does add a better flavour. Put ¾ of the bacon pieces into the soup maker, setting aside the remaining ¼ for garnishing
* **Fill the soup maker** with the chopped potato, onions, carrot, garlic,
* **Rinse the lentils** and add to the soup maker
* **Make the stock:** make up 200ml of chicken stock using either ½ stock pot or half a stock cube. You can of course use your own homemade stock
* **Pour the stock into the soup maker:** Fill to the MAX line inside the machine. Do not overfill.
* **Replace the lid:** Align the shape of the lid with the shape of the body, the lights should stop flashing and it should stop beeping. Using the selection button, highlight the SMOOTH function on the machine. Press start.
* **Sit back and relax!** The cooking program will gently cook the ingredients and then it will start the blending process When the soup is ready the machine will beep 3 times. Carefully open the lid . taste for seasoning, you may find this doesn’t need too much salt because of the bacon
* **Serve!** sprinkle with the remaining bacon pieces.

75g Red lentils, rinsed

¼ onion chopped

½ cup of chopped smoked bacon or lardons 1 small potato

½ carrot

1 clove garlic

200ml chicken stock made from ½ stock cube or stock pot ( homemade stock will work too)

Salt and pepper

Ingredients

Method

 Red Lentil and Bacon soup

SERVINGS: 1

PROGRAM: SMOOTH

COOKING TIME: 19 MIN

*You can mix this soup up with left over ham hock and even ham stock.*

Tips and Variations