

Marrakesh Express Red Lentil Soup

Ingredients

1	onion, chopped
4	stalks celery, chopped (about 1 cup)
	water or broth (for stir-frying)
1	bay leaf
1/2 tsp.	ground ginger
1/2 tsp.	ground cinnamon
1/2 tsp.	ground tumeric
6 cups	vegetable broth
4	plum tomatoes, chopped
1 cup	red lentils
1	15-ounce can chickpeas, drained and rinsed
2 tbsp	lemon juice
1 bunch	cilantro, chopped

Preparation

- Stir-fry onion and celery in water or broth in a large soup pot until tender.
- Add bay leaf, ginger, cinnamon, tumeric, vegetable broth, tomatoes, lentils, and chickpeas.
- Bring to boil, lower heat, and simmer, covered for 45 minutes, until lentils are tender.
- Stir occasionally.
- Right before serving, add cilantro and lemon juice.

Makes 6 servings.