

SLOW COOKER LENTIL SOUP

Yield: 8 Servings | Serving Size: 1 cup

Cost/serving: \$0.34

Ingredients:

6 cup water

1/4 cup chopped fresh parsley or 2 Tablespoons dried parsley (optional)

2 teaspoons or 2 cubes beef bouillon

2 teaspoons Italian seasoning blend

1 1/2 cups dry lentils

4 medium carrots, sliced

1 medium onion, chopped

2 celery stalks, sliced

Directions:

- 1) Mix all ingredients together in slow cooker.
- 2) Cook on LOW for 8 to 10 hours or HIGH for 4 to 5 hours.
- 3) Serve hot with whole grain crackers or bread.

Nutrition Facts

6 servings per container	
Serving size (4	465g

Amount per serving Calories 190

	% Daily Value*
Total Fat 0.5g	1%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 360mg	16%
Total Carbohydrate 35g	13%
Dietary Fiber 13g	46%
Total Sugars 7g	
Includes 0g Added Sug	ars 0 %
Protoin 14a	

Protein 14g	
Vitamin D 0mcg	0%
Calcium 58mg	4%
Iron 5mg	30%
Potassium 873mg	20%

^{*}The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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