

Slow Cooker Lentil & Sweet Potato Soup



INGREDIENTS

- 4 large carrots, chopped
- 4 stalks celery, chopped
- 1 onion, diced
- 2 large sweet potatoes, peeled and cubed 1.5 cups chopped green beans
- 2 cups lentils
- 1/2 tsp minced fresh rosemary (or 1/4 tsp dry)
- 1 bay leaf
- 1 tsp dried oregano

- 4 cloves garlic, minced
- 15-oz can diced tomatoes
- 64 oz vegetable broth (or water)
- 2 tsp salt (or to taste)
- 1/2 tsp pepper

DIRECTIONS

Combine all ingredients in a slow cooker. Turn heat on low and cook for 10 hours, adding more broth at the end if soup seems too thick.



**Greater Cleveland
Food Bank**

Slow Cooker Lentil & Sweet Potato Soup



INGREDIENTS

- 4 large carrots, chopped
- 4 stalks celery, chopped
- 1 onion, diced
- 2 large sweet potatoes, peeled and cubed 1.5 cups chopped green beans
- 2 cups lentils
- 1/2 tsp minced fresh rosemary (or 1/4 tsp dry)
- 1 bay leaf
- 1 tsp dried oregano

- 4 cloves garlic, minced
- 15-oz can diced tomatoes
- 64 oz vegetable broth (or water)
- 2 tsp salt (or to taste)
- 1/2 tsp pepper

DIRECTIONS

Combine all ingredients in a slow cooker. Turn heat on low and cook for 10 hours, adding more broth at the end if soup seems too thick.



**Greater Cleveland
Food Bank**