

Creamy tomato-lentil soup



For 4-6 servings:

1 cup red lentils, well washed
2 cans a 400 g (diced of whole) tomatoes
2 onions, finely chopped
1 head of garlic, chopped
1 bay leaf
1 teaspoon rosemary
2 teaspoons oregano
1-2 tablespoons olive oil
salt and pepper, to taste

fresh basil, finely chopped (optional)

Stir fry the onions and garlic, in olive oil, for 2-3 minutes. Add the lentils, bay leaf, rosemary, oregano and 3 cups of water. Cook for about 10 minutes then add the tomatoes.

When everything is cooked (10-15 minutes) remove the bay leaf and blend until smooth. Add salt and pepper to taste.

Add fresh basil on plate.