



### **North African Red Lentil Soup with Spicy Butter Drizzle**

#### ***Ingredients:***

2 Tablespoons olive oil  
1 cup chopped onion  
1-1/2 teaspoons Ras el Hanout spice (see recipe on website)  
1 Tablespoon tomato paste  
1 clove garlic, minced  
3 cups unsalted chicken stock  
1 cup red or autumn mixed lentils, rinsed  
2 teaspoons lemon juice  
Salt and black pepper to taste  
2 Tablespoons unsalted butter  
1 teaspoon dried mint  
1 teaspoon paprika

***Garnish:*** As desired: chopped fresh cilantro; chopped red pepperdew peppers

Heat oil in large pot over medium heat; sauté onion in oil until softened but not brown.

Add Ras el Hanout spice mix; cook until spices are fragrant, about 1 minute. Stir in tomato paste and garlic; cook 1 minute. Add chicken stock and lentils; bring to a boil; lower heat to simmer; cover pot; stir occasionally until lentils are soft, about 15 minutes.

With a hand blender, coarsely puree soup; stir in lemon juice; season with salt and black pepper to taste. If soup is too thick, add 1/2 cup chicken stock. Set hot soup aside.

**Prepare Spicy Butter Drizzle:** In a small skillet, melt butter; stir in mint and paprika.

**To serve soup:** Spoon soup into individual bowls, drizzle with a teaspoon spiced butter; sprinkle with chopped cilantro and chopped red pepperdew peppers

Yield: 2 to 4 servings

**About the Recipe:** How about a flavorful cup of soft lentil soup for a quick lunch or snack! It cooks quickly and the spicy butter drizzle with crunchy pickled peppers and cilantro takes the soup over the top.

**Recipe inspired by:** <https://www.cooksillustrated.com/recipes/8661-red-lentil-soup-with-north-african-spices>