

Lemon Parsley Lentil Soup

Ingredients:

- 1 1/2 c Spanish Pardina Lentils
- 8 c vegetable or chicken stock
- 3-4 green scallion onions, finely chopped
- 1 generous bunch of parsley, coarsely chopped
- 1 t fresh lemon juice
- 1 c Parmesan, coarsely grated
- [Leccino Olive Oil](#)
- sea salt and pepper, to taste

Preparation:

Heat stock on high, bringing it to a boil.-Add lentils and reduce heat to low, cover, and simmer. Cook for 30-40 minutes.

Meanwhile, chop scallions and parsley. Juice lemon. Grate Parmesan. I like the lentils just cooked so that they have a nutty texture and hold their shape, but cook to your liking. Remove soup from heat and add scallions, parsley, and lemon juice a few minutes before serving. Salt and pepper to taste. Ladle into individual bowls, drizzle with Leccino Extra Virgin Olive Oil, and grate fresh Parmesan on top.-Serves 6.