

Lentil Stew

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I slightly adapted this recipe from Ina Garten's recipe in her Barefoot in Paris cookbook. (my favorite of Ina's books)

- 1 pound French green lentils
- 3 large onions, diced
- 2 leeks, diced
- 1/4 cup olive oil
- 3 garlic cloves, minced
- 1 tablespoon kosher salt
- 1 1/2 teaspoons black pepper
- 1 tablespoon minced fresh thyme leaves
- 1 1/4 teaspoon cumin
- 8 stalks celery, diced
- 6 medium carrots, sliced
- 3 quarts chicken stock – low sodium
- 1/4 cup + 2 tablespoons tomato paste
- 1 pound kielbasa, sliced and then cut in half
- 2 tablespoons red wine vinegar
- Freshly grated Parmigiano Reggiano , for serving

In a large pot bring water to a boil (enough to cover the lentils) Take off the heat and add lentils. Let sit for 15 minutes and then drain.

In a large stock pot heat the olive oil on medium heat and then add onions, leeks, garlic, salt and pepper, thyme, and cumin. Sauté for about 10 minutes. Add carrots and celery and sauté for another 15 minutes.

Add the chicken stock, tomato paste and the drained lentils. Cover and bring to a boil. Uncover, reduce heat and simmer uncovered for 1 hour or until the lentils are tender. Add the kielbasa and red wine and simmer until the kielbasa is hot. Serve with grated Parmigiano Reggiano (and a drizzle of olive oil won't hurt either!)