

Lentil Soup with Chicken, Black Beans, Salsa Verde and Pepper Jack Cheese

1. Prepare Lentil Soup recipe through step 2. In step 3, omit tomatoes and herbs.
2. Add 214.5 ounce can black beans, rinsed and drained. Add 2 cups diced roasted chicken. Add 1 cup of commercial salsa verde and $\frac{1}{4}$ - $\frac{1}{2}$ cup chopped fresh cilantro, or more according to your taste. Add 1 teaspoon dried oregano. Continue to cook for about 10 minutes on low until flavors are blended.
3. Adjust seasonings (salt, pepper, Worcestershire sauce, Tabasco, Cholula, etc.)
4. To serve: ladle into bowls and top with grated Pepper Jack Cheese.

Lentil Soup with Chorizo, Linguica, Kielbasa, Pinto Beans and Salsa Roja

1. Slice chorizo, linguica, or kielbasa in half crosswise. Then slice in half lengthwise. Then slice crosswise into $\frac{1}{2}$ " inch slices.
2. Into soup pot, saute chorizo, linguica or kielbasa until slightly charred. Then add onions, celery, carrots and diced red bell pepper and sweat until slightly soft, about 5-7 minutes. Add garlic and continue to saute for about 1 minute.
3. Add 2-14.5 ounce can pinto beans, rinsed and drained and 1-14.5 ounce can of diced tomatoes, drained. Add 1 cup of commercial salsa roja plus $\frac{1}{4}$ - $\frac{1}{2}$ cup chopped fresh cilantro or more according to your taste. Continue to cook for about 10 minutes on medium low until flavors have blended. Adjust seasonings. (salt, pepper, Worcestershire sauce, Tabasco, Cholula etc.)
4. To serve: ladle into bowls and top with grated sharp cheddar cheese.

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Lentil Soup

3 cups dry lentils (plus water to cover)
7 cups water, vegetable broth, or chicken broth
2 tablespoons olive oil
6-8 medium cloves garlic, crushed
2 onions, chopped
4 stalks celery, chopped
4 medium carrots, diced
1 14.5 ounce can diced tomatoes with juice
1 teaspoon basil
1 teaspoon thyme
1 teaspoon oregano
½ cup Italian parsley, chopped
Freshly ground black pepper
2-3 Roma tomatoes, diced
Red wine vinegar to drizzle on top

1. Cover lentils with water and soak for about 30 minutes.
2. Into soup pot, saute onions, celery, and carrots in olive oil until slightly soft, about 5-7 minutes. Add garlic and continue to saute for about 1 minute.
3. Drain lentils, then add to soup pot with vegetables. Pour in water, and/or broth and bring to a boil. Turn heat to low and cook for about 20 minutes. Add diced tomatoes with juice, basil, thyme, oregano and fresh parsley and cook for about 10 minutes.
4. Adjust seasonings. (salt, pepper, Worcestershire sauce, Cholula or Tabasco sauce)
5. To serve: ladle soup into bowls, top with diced tomatoes and drizzle with red wine vinegar, and a light sprinkle of chopped fresh Italian parsley.