



## Armenian Lentil & Apricot Soup

Yield: 8-8 oz. portions

2 T.	Olive Oil
1 c.	Onion, diced
1 T.	Garlic, chopped
$\frac{3}{4}$ c.	Apricot Preserves
$\frac{1}{4}$ c.	Dried Apricots, chopped
4 c.	Vegetable Stock
1 $\frac{1}{2}$ c.	Red Lentils, rinsed
14 oz.	Diced Tomatoes with Juice (canned)
1 Tbsp.	Cumin, ground
1 tsp.	Thyme
1 tsp.	Lemon Juice
1 Tbsp.	Parsley, chopped

1. Sauté onions in oil over medium heat until softened.
2. Add garlic and sauté for three minutes.
3. Add vegetable stock, tomatoes, apricots and lentils and bring to a boil. Simmer for 30 minutes.
4. Stir in preserves, cumin and thyme. Simmer for another 10 minutes or so.
5. Remove  $\frac{1}{2}$  of the soup and puree with blender or food processor and combine back into soup.
6. Add lemon juice, salt and pepper to taste.
7. Garnish with parsley and serve.