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## Winter Lentil Soup



## Ingredients

1 tablespoon olive oil  
4 leeks (white and light green parts), cut into 1/4-inch-thick half-moons  
1 28-ounce can whole tomatoes, drained  
2 sweet potatoes, peeled and cut into 1/2-inch pieces  
1 bunch kale, thick stems removed and leaves cut into 1/2-inch-wide strips  
1/2 cup brown lentils  
1 tablespoon fresh thyme  
Kosher salt and black pepper  
1/4 cup grated Parmesan (1 ounce optional)

## Preparation

- 1 Heat the oil in a large saucepan or Dutch oven over medium heat. Add the leeks and cook, stirring occasionally, until they begin to soften, 3 to 4 minutes. Add the tomatoes and cook, breaking them up with a spoon, for 5 minutes.
- 2 Add 6 cups water and bring to a boil. Stir in the sweet potatoes, kale, lentils, thyme, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper. Simmer until the lentils are tender, 25 to 30 minutes.
- 3 Spoon into bowls and top with the Parmesan, if using.

## Cooks Note

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