

Slow Cooker Lentil Soup

10 oz. butternut squash, peeled and cubed (about 1¾ cups)
12 oz. carrots, peeled and chopped (I use a 12 oz. bag of petite, peeled baby carrots)
2 cups Russet potatoes, cut into 1" pieces
3 stalks celery, chopped
1 lb. lentils
1 small yellow onion, diced
5 cloves garlic, minced or pressed
12 cups (3 quarts) vegetable or chicken stock
2 tsp. herbs de provence
1½ tsp. Kosher salt

For garnish:

Kale leaves, chopped
Flat-leaf parsley, chopped
Extra-virgin olive oil
Red wine vinegar
Parmesan cheese, grated

Place all ingredients for the soup in a slow cooker (squash through salt). Stir to combine, cover, and cook on high for 6 hours or low for 8.

Using an [immersion blender](#), blend all ingredients until desired consistency.

OR Carefully transfer some of the soup to a blender (leave the top off or vented to allow heat to escape, cover with a towel). Blend until desired consistency and return back to the slow cooker. Repeat the process until it's blended to your liking.

Garnish with chopped kale and parsley. Add a splash of olive oil and red wine vinegar. Sprinkle on some Parmesan, and serve.



<https://pineapplehouserules.com/>