

Sausage & Lentil Soup



Ingredients

- 2 celery sticks, chopped
- 1 small onion, chopped
- 2 carrots, chopped
- 1/2 lb. sausage, chopped
- 2 cups roasted tomatoes, crushed
- 2 bay leaves
- 2 tbsp. beef bouillon
- 3-4 cups dried lentils
- 4 cloves of garlic, minced
- 6 cups water
- Salt & pepper to taste

Directions:

1. Turn on the browning feature on the Pressure Pro by pressing the **SOUP/STEW** button. Sauté the onions, carrots, celery, and garlic in the cooking pot until they are browned.
2. Add the remaining ingredients into the cooking pot.
3. Shut the lid and adjust the **PRESSURE VALVE** to **SEAL**.
4. Push the **SOUP/STEW** button.
5. When cool open the lid, give the soup a good stir.
6. Season with salt and pepper to taste and remove bay leaves.
7. Serve with a dollop of sour cream.