

Simple, Hearty, DELICIOUS Slow Cooker Lentil Soup

Ingredient

1 Cup dry lentils (rinsed)
2 1/2 cups sweet potatoes, peeled and cubed
1/2 cup chopped onion
1/2 cup chopped carrot
1/2 cup chopped celery
2 cloves of garlic, minced
1 tsp. garam masala
4 cups vegetable broth
4 tablespoons butter

Instructions

Rinse and drain lentils. In a crockpot, place lentils, squash, onion, carrot, and celery. Sprinkle garlic and garam masala over vegetables. Pour broth over all.

Cover and cook on low heat setting for 8-9 hours or on high for 4 to 4 1/2 hours. If cooking on high, make sure it is not losing moisture. If so, add water as needed. 5 minutes prior to serving, add butter and let it melt.

Source : allrecipes.com