



Lemony Lentil and Swiss Chard

The Soup Sisters Cookbook
by Chef Suzanne Hussein

Makes about 4 servings

2	Onions, diced
¼ cup	Olive oil
1 ½ cups	Puy lentils, rinsed
5 cups	Chicken or vegetable stock
4	Potatoes, peeled and diced
3 handfuls	Thinly sliced Swiss chard leaves, no stems
1 tsp	Ground allspice
1 – 2	Juice of lemon
To taste	Salt and pepper
	Taklia for garnish

Taklia

2 Tbsp	Olive oil
4	Garlic cloves, minced
¼ cup	finely chopped fresh cilantro

Heat oil in a small skillet over medium heat. Sauté the garlic for about a minute, until it is fragrant. Add the cilantro and sauté for 1 minute. Spoon the mixture over the soup so it floats nicely on top.

1. In a large pot over medium heat, sauté the onions in the oil, until the onions are softened.
2. Stir in the lentils and mix until glossy.
3. Add the stock. Bring to a boil over high heat, skimming off any scum that rises to the surface.
4. Add the potatoes, Swiss chard and allspice. Reduce the heat to medium-low.
5. Simmer, uncovered, until the potatoes and lentils are tender, about 35 minutes.
6. While the soup simmers, prepare the taklia garnish.
7. Just before serving, add the juice of 1 lemon to the soup, along with salt and pepper to taste. Add additional lemon juice if you think the soup needs it.
8. Ladle up a steamy, simmering dish, and garnish with a fragrant swizzle of taklia.