**Lentil Soup**

**Ingredients**

**¼ cup olive oil**

**1 onion, chopped**

**2 carrots, diced**

**2 stalks celery, chopped**

**2 cloves garlic, minced**

**1 tsp dried oregano**

**1 bay leaf**

**1 tsp dried basil**

**2 cups dried lentils**

**8 cups water**

**1 (14.5oz) can crushed tomatoes**

**½ cup spinach, rinsed and thinly sliced**

**2 tbsp vinegar**

**Slat to taste**

**Ground black pepper to taste**

**Parsley, chopped**

**Directions**

**Heat oil in a large pan over medium heat. Add onion, carrots, and celery. Cook until onion is tender. Stir in garlic, oregano, bay leaf, and basil, and cook for 2 minutes. Stir in lentils, then add water and chopped tomatoes. Bring to boil. Reduce heat and simmer for at least 1 hour. Stir in spinach and cook until wilted. Add vinegar and season to taste. Serve hot, garnished with chopped parsley.**