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LENTIL SOUP

2 tablespoons of olive oil
3 large chopped onions
3 coarsely grated carrots
1 cup of diced celery
3/4 teaspoon of crumbled marjoram
3/4 teaspoon of crumbled thyme leaves
28 ounce can of coarsely chopped whole tomatoes
7 cups of beef or chicken broth
1-1/2 cups of rinsed lentils
1/2 teaspoon of salt
1/2 teaspoon of black pepper
6 ounces of dry white wine
2 tablespoons of dried parsley flakes
4 ounces of grated cheddar cheese

Heat oil in a large stock pot. Sauté onions, carrots, celery, marjoram and thyme for about 5 minutes. Add tomatoes, broth, meat and lentils. Bring to a boil, reduce heat, cover and simmer for 1 hour, or until lentils are tender.

Add salt, pepper, wine and parsley. Simmer for a few minutes.

Ladle soup into a bowl and sprinkle with shredded cheese.