

# 80 Diapers' Lentejas con Chorizo

1 lb dry brown or green lentils

4 medium potatoes

2 carrots

2 stalks celery

1 large onion

1 green pepper

4 roma tomatoes, chopped, or one can diced tomatoes

3 cloves garlic

2 links Spanish chorizo

1 bay leaf

2 t cumin

2 t salt

1 t black pepper

Soak lentils in warm water for at least an hour or overnight.

Drain lentils from water and set aside. Peel and dice potatoes and carrots in bite sized chunks. Dice onion, celery and green pepper.

In a large saucepan over medium heat, add 2 tablespoons olive oil and saute all vegetables and garlic (minus tomatoes) for 3-4 minutes.

Add lentils, sliced chorizo and tomatoes to pot and add vegetable broth or water to cover. Stir in salt and bay leaf and bring to a boil.

Reduce heat to simmer and cook uncovered until lentils are tender, 20-45 minutes (depending on soak time.) Keep stirring occasionally and check water levels, adding more water as needed. Five minutes before complete, add cumin, pepper and adjust other seasonings to taste.