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Lentil soup with ham slow cooker

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Divided into three parts: Soups, casserine dishes and slow cooker Find the perfect meals arranged according to cooking style: Breakfast dishes, Slow cooker main dishes, Stews & Chillies and more! BONUS number: Super-fast dinners ready in 30 minutes or less! At a glance, recipe icons to help you quickly find 5-ingredient, Fast Fix, Slow Cooker and Freeze It dishes. Great, full-color photos everywhere, so you can see the delicious results. Prep & cook times and complete nutritional details for each dish. Indexed to fast and easy searching. Format: Special issue Dimensions: 8-1/4 x 10-7/8 SKU#: 6015S ISBN-13: 074470087939-09 Publisher: Reader's Digest/Taste of Home Release date: 2019 Pages: 130 12/27/2005 This was delicious! The only thing I did differently was add tink stinted tomatoes instead of tomato sauce. Very good. If you like spicy, you can add hot sauce or a little chilli powder. I've turned the air conditioner away so I can pretend it's cold outside. This soup is perfect for that... and healthy, too. PS. I cooked it on the stove for 45 minutes instead of using crock cauldle. I was hungry. 10.8.2006 Great recipe. I added hamhocks and added water from the start. I also added half a cup of extra lentins and used stinted tomatoes. The whole family loved it, including kids 5 and 7. 12.11.2005 This soup was thick and cordial. I really enjoyed the taste. You may need to add a little water as mine turned out to be a little too thick. Really enjoyable meal on a cold day with warm cornbed. 11/07/2007 I've done this several times because my family enjoys it so much - even my son who's not a soup guy! To make it easier and faster - frozen chopped onions and a single ham steak, which I chop the night before. I use 16 ounce lentins and add another 2 cups of water and 3-4 chicken boullion cubes. Coming home from work to this dinner is so great on a cild winter night. I'll serve it. Italian bread and sliced fresh mozzarella. 04/07/2009 This is a recipe worth preserving, but the cooking time seemed long to me. Lentils that take 20-30 minutes to boil in boiling water, so 11 hours seemed far away. And that's the way it is. After 11 hours, the top of my stew was very dark and the humidity in the slow cooker was almost zero. I added 2 cups of canalieme to bring back the stew. It was edible, but next time I limit the cooking time to 3-4 hours low. Fully cooked ham, vegetables and lentils do not need half a day to cook. I would have rated the recipe 5 stars if not for the cooker shown. On March 22, 2006, I wore a lot of lenses, which wasn't a bad thing, but it was really, really thick and needless to say, I had to add broth. No matter, it was fantastic! I had a ham bone in the freezer a couple of months ago who was just waiting for this meal. It gave the soup an incredible taste. I bought a little turkey ham and chopped it to add to the mix. I always grew up adding vinegar to my soup bowl, so I threw that in too. He was always good on this cold N.J. march night. Thank you so much Queendiva1; we loved it! 01/03/2006 Really good. It takes 11 hours, so instead of starting it in the morning, I started it the night before and begged it to cook all night. I warmed it up later that night to eat. I brought some salt. 22.4.2007 Mmmmm, this soup is so simple and satisfying. I originally tried this recipe to get rid of the ham left over, but now I'm doing it all the time! It is so healthy, very inexpensive to do, and the leftovers are very good. 02/18/2009 This is probably my favorite recipe for soup on this site. No changes except cooking time. I cook high for about 4 hours. And it always gets perfect. 02/07/2011 This was a good start to the lentil soup recipe but needs something much more. My husband loves soups but didn't even get 25% ate. He pushed it aside and said there was no taste in it. The kids didn't eat much either. I return to hunt for a new lentil soup recipe from 1,41 slow cooker lentils and ham soup dkitty5 2/41 Slow Cooker Lentil and Ham Soup Aileen Reyes 3/41 Slow Cooker Lens and Ham Soup Alberta Rose 3 4 of 41 Slow Cooker Lentil and Ham Soup DynamoGirl 5 of 41 Slow Cooker Lentil and Ham Soup Susan Fiorentino 6/41 Slow Cooker Lentil and Ham Soup Tammy Dufresne 7/41 Slow Cooker Lentil and Ham Soup TTV78 8/41 Slow Cooker Lens and Ham Soup Casablancaise 9/41 Slow Cooker Lens and Ham Soup Allison Volos 10 of 41 Slow Cooker Lens and Kin Cooking Tracey Harland Herlan 11/41 Slow Cooker Lentil and Ham Soup Brian C 12/41 Slow Cooker Lentil and Ham Soup Boston Mike 13/41 Slow Cooker Lentil and Ham Soup Jean's of 41 Slow Cooker Lentil and Ham Soup Debgarben 15 / 41 Slow Cooker Lentil and Ham Soup Maelee93 16 /41 Slow Cooker Lentil and Ham Soup Allison Allison 17/41 Slow Cooker Lentil and Ham Soup Signorina 18 of 41 Slow Cooker Lentil and Ham Soup Maryb 19/41 Slow Cooker Lentil and Ham Soup Daeisha 20/41 Slow Cooker Lentil and Ham Soup :)Ashley:) Six eats / Katarina Zunic Whether you celebrate Thanksgiving or not, your freezer might have left overeated cooked turkey. Even if it's not a holiday, the roasted bird is good at making comforted soups like this recipe. This is especially easy because the turkey is already cooked. Just add some simple ingredients that you probably have in the fridge, then throw everything in the flower pot. Returning home after a long day at work with the smells of delicious turkey soup makes preparing a bird worth it in advance. It is enough to eat for a few days, so you can even freeze in perfectly portioned dishes so that you can easily grab and go to southwestern jobs. 1 tablespoon oil 3 shallots (ground) 1 clove garlic (ground) 1 cup carrot (sliced) 1 cup celery (sliced) 1 tsp salt 1/2 teaspoon pepper 1/2 teaspoon dried basil 1/2 teaspoon dried oregano 1/2 teaspoon dried thyme 2 cups boiled turkey chest (chopped) 4 cups low salt chicken broth 2 cups water 1 cup un cooked rice 4 cups chopped kale (stems removed) Optional filling: 1/4 cup fresh chopped parsley, grated parmesan cheese Collect ingredients. Six eat / Katarina Zunic Heat oil in a large frying pan and cook the shallot, garlic, carrots and celery, stirring frequently until everything has softened, about 10 minutes. Six eats / Katarina Zunic Add salt, pepper, basil, oregano and thyme and cook for another minute. Spruce eaters / Katarina Zunic Add all the ingredients to a large crockpot. Six eats / Katarina Zunic Cook 6-8 hours high until the rice is soft. Six eats / Katarina Zunic Top fresh parsley and parmesan cheese. Six eats / Katarina Zunic Serve and enjoy! Six eats / Katarina Zunic Rate This recipe I don't like this at all. That's not the worst part. Of course this will help. I'm a fan- I'd recommend. Amazing! I love it! Thank you for your grade! Rating!