

LENTIL SOUP WITH RADICCHIO SLAW

(adapted from [Melissa Clark](#))

for topping:

half a radicchio head, thinly sliced
drizzle of olive oil
lemon juice to taste
1 avocado, diced very small
salt and pepper to taste

for soup:

3 tablespoons olive oil
1 shallot, chopped
1 tablespoon tomato paste
1 teaspoon ground cumin
¼ teaspoon kosher salt, more to taste
¼ teaspoon ground black pepper
1 quart chicken or vegetable broth
2 cups water
1 cup green lentils
1 large carrot, peeled and diced
Juice of 1 lemon, more to taste
3 tablespoons chopped fresh cilantro

Make topping and reserve in fridge by mixing all ingredients together in a small bowl.

Make the soup: In a large pot, heat 3 tablespoons oil over high heat until hot and shimmering. Add onion and garlic, and sauté until golden, about 4 minutes. Stir in tomato paste, cumin, salt, black pepper and sauté for 2 minutes longer.

Add broth, 2 cups water, lentils and carrot. Bring to a simmer, then partially cover pot and turn heat to medium-low. Simmer until lentils are soft, about 30 minutes. Taste and add salt if necessary. Using an immersion or regular blender or a food processor, purée half the soup then add it back to pot.

Stir in lemon juice and cilantro. Serve soup and add a generous amount of radicchio slaw on top.