

# DORITOS® COOL RANCH® Lentil Soup

## Ingredients

- 1 ½ cups dried red lentils, rinsed
- 1 ½ tsp salt
- 2 tbsp olive oil
- 1 large red onion, diced
- 1 cup canned diced tomatoes (with juice)
- ¾ tsp hot pepper flakes, divided
- 2 tbsp finely chopped fresh parsley
- Lime wedges, for serving
- 4 cups DORITOS® COOL RANCH® Flavored Tortilla Chips

## How to make it

1. In medium saucepan set over medium-high heat, cook red lentils and 5 cups water; bring to a boil, then reduce to a simmer. Season with salt. Cook, stirring occasionally, for 20 to 25 minutes or until lentils are falling apart and very tender.
2. Meanwhile, in large saucepan set over medium-high heat, heat oil. Cook onion, stirring occasionally, for 8 to 10 minutes or until tender and starting to brown. Stir in tomatoes and ½ tsp hot pepper flakes. Cook, stirring occasionally, for 5 minutes.
3. Stir lentil mixture into onion mixture; bring to a boil. Cook, stirring occasionally, for 3 to 5 minutes or until flavors are married. Using immersion blender, purée soup until smooth.
4. Divide soup among 4 bowls. Garnish with parsley and remaining hot pepper flakes. Serve with lime wedges, and DORITOS® COOL RANCH® Flavored Tortilla Chips for dipping.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	4

## Made with



**DORITOS® COOL RANCH® Flavored Tortilla Chips**