

## Creamy Lentil Soup

Care of Simply Vegan by Debra Wasserman

3 carrots chopped  
1 large onion chopped  
2 tbsp olive oil  
1 ½ cup red lentils  
4 cups water  
1 tbsp marjoram  
pepper to taste  
1 cup water  
slices of lemon

Saute carrots and onion in oil over medium heat until onions are clear. Add remaining ingredients except for last two and bring to boil. Lower heat and cook for 20 minutes. Pour into blender and blend until smooth. Pour back into pot and add last cup of water. Serve garnished with lemon slices.