

LENTILS AND GUANCIALE RECIPE

Serves: 6 | **Prep Time:** 30 Min | **Cook Time:** 60 Min | **Difficulty:** Easy



INGREDIENTS

- Lentils, 14 ounces / 400 grams
- Guanciale, 8 ounces / 240 grams
- Onions, 8 ounces
- Carrots, 4 ounces
- Celery, 4 ounces
- Chicken Stock, 2 quarts (or water and 2 cubes of Bouillon cubes)
- Various Herbs, small bunch (e.g. parsley, rosemary, sage and basil)
- Lemon, 1 whole

NOTES

Even better with some cheese!

DIRECTIONS

1. Clean, peel and dice up your soffritto (onions, carrots and celery) into a small dice.
2. Trim the guanciale, removing skin and hard bits, and cut the guanciale into batons.
3. Saute the guanciale in a larger soup pan until brown. Remove the pieces and leave the rendered guanciale fat.
4. Add the soffritto to the rendered fat and saute until soft.
5. Add the lentils to the vegetables and saute a little.
6. Add the stock, or water with bouillons, and bring to a boil.
7. Add the herbs and boil for 30 minutes. After 30 minutes, check for doneness of the lentils.
8. Finish the dish with freshly squeezed lemon juice.
9. Serve in a bowl and top with a few pieces of the crunchy guanciale.