



Tuscan Lentil Soup

1 TBSP olive oil (<i>we like Hojiblanca from Fustinis</i>)	1 lb ground turkey (<i>*omit for vegetarian version</i>)
1 medium onion, diced	4 cloves garlic, minced
1 cup chopped carrots	½ cup chopped celery
1 TBSP Napa Seasoning <i>from Morningstar Kitchen</i>	½ tsp freshly ground black pepper
¼ tsp crushed red pepper flakes	½ tsp paprika
1 tsp kosher salt	1 bay leaf
2 quarts chicken broth (<i>or vegetable broth</i>)	1 cup cauliflower florets (<i>fresh or frozen</i>)
1 cup cubed butternut squash	½ cup green or brown lentils
1 cup red lentils	½ cup sun dried tomatoes, diced
1 medium zucchini, diced	2 cups chopped kale or fresh spinach
¼ cup fresh parsley	

Heat the oil in a large stock pot or Dutch oven over medium before adding the ground turkey and cooking until browned. Stir in the onion, garlic, carrots and celery and cook until fragrant. Sprinkle in the Napa Seasoning, salt, pepper, red pepper flakes and paprika. Add the bay leaf and pour in the chicken broth. Bring to a boil, then add the cauliflower, squash, lentils and sun dried tomatoes. Cook for 25 minutes, then add the zucchini and continue simmering 5 minutes or until the lentils and squash are tender.

Meanwhile cut the top off of each Rustic Soup Boule and scoop out the bread center to make a bowl. Set aside until serving time.

Just before serving, remove the bay leaf, ladle 4 cups of the soup into a blender and pulse until creamy. Pour back into the pot and stir to combine and thicken. Add the chopped kale, parsley or spinach. Simmer another 5 minutes before ladling into scooped out Rustic Soup Boules. (This soup is even better the next day.)

After enjoying the Tuscan Lentil Soup, you can eat the soup boule!

Our Rustic Soup Boules are available on Fridays during the winter months, and are available by special order with 48 hours notice any other day of the week.

We are located at 2264 M-119, Petoskey, MI 49770
Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market