Cilantro Vegetable Soup

written by The Recipe Exchange | June 4, 2015

Ingredients

1/2 cup minced fresh parsley
1/2 cup minced onion

2 Tbls. butter OR margarine

6 cups vegetable broth OR chicken broth

3 cups water

1 bag frozen mixed vegetables

2 med. potatoes - peeled, cubed

1 cup dried lentils

1/2 tsp. Old Bay® seasoning

2 dashes hot sauce

1/2 cup minced fresh cilantro

Directions

In a large pot, sauté cilantro, parsley and onion in butter until soft.

Add remaining ingredients to the pot.

Bring to a boil, then simmer until potatoes and lentils are soft, but not mushy.