

QUICK QUARANTINE SOUP #2



KIELBASA – VEGETABLE

Chef Steve

Many Servings

15 minutes prep time

1-2 hours total cook time

INGREDIENTS

1 cup cubed, cooked kielbasa

1 cup dried veggie mix (Yimi brand)

½ cup dry rice

¼ cup dry lentils

1 cup chopped fresh onion

1 gallon water

DIRECTIONS

1. Bring water to boil.
2. Add all ingredients.
3. Reduce heat.
4. Simmer for 1-2 hours, removing lid after first hour to allow liquid to reduce.

For Kielbasa, bake at 375° F for ~30 minutes on a cookie pan. Spray pan with Pam to avoid sticking. Turn Kielbasa halfway through to brown on both sides. Use leftover for dinner with mashed potatoes and sauerkraut, or cut lengthwise and serve as hot dogs on buns, or on bread if no buns available. Try to have mustard, relish and chopped onions for dogs.

SHOPPING LIST

kielbasa (one)

onion

dried veggie mix

rice

lentils

