

## LENTIL SOUP

1 cup lentils  
1 quart water  
1/2 pkg. spinach (or swiss chard)  
4 large onions, chopped  
5 tblsps. oil  
1/4 pkg. cooked wide noodles,  
(approximately)  
salt to taste

Clean and wash lentils thoroughly.

Now place lentils in kettle adding the water and boil until cooked.

Meanwhile, brown the chopped onions in oil and add to the cooking lentils.

Add the noodles and spinach.

Salt to taste and boil until cooked.

Serve with lemon.

Serves 4.