3. Now add the tomato paste, rinsed lentils, and vegetable broth to the pot.
4. Bring the soup to a boil, reduce the heat to low, and simmer for 25-30 minutes.
5. Remove the pot from the heat and puree half of the soup with an immersion blender. Or if you do not have an immersion blender, then you can transfer half of the soup to a regular blender, process until smooth, and return the lentil soup to the pot. Stir to combine.
6. Serve this soup hot, sprinkled with fresh herbs and lemon juice or coconut milk.