

LENTILS AND SPINACH WITH LEMON

PREPARATION *15 minutes*

COOKING *1 hour*

SERVINGS *6*

INGREDIENTS

- $\frac{1}{2}$ *pound lentils*
- 1 cup sliced onions*
- $\frac{1}{4}$ *cup olive oil*
- 3 chopped garlic cloves*
- $\frac{1}{4}$ *cup chopped fresh coriander*
- 10 ounces frozen spinach*
- 2 medium potatoes, peeled and sliced*
- $\frac{1}{4}$ *cup freshly squeezed lemon juice*

DIRECTIONS

Wash and pick over the lentils. Place them in a saucepan, and cover them with water until they boil. Cook them with the cover on for about 20 minutes.

In a large casserole, brown the onions in oil, and stir in garlic and coriander.

Add the spinach and sauté for about 5 to 6 minutes, stir frequently.

Add potatoes, lentils, and enough lentil cooking liquid to cover.

Season with salt and pepper; bring to a boil, lower heat, and let simmer for an hour, or until it is thick and soupy. After, stir in the lemon juice, and serve hot, lukewarm or cold.