

1 hr 35 minutes

Serves 6

Lentils *with* Spinach & Lemon

Wash and pick over the lentils. Place in a saucepan and cover with water. Bring to a boil. Cook, covered, about 20 minutes.

1¼ c lentils

1 c sliced onions

¼ c olive oil

3 cloves garlic, minced

¼ c chopped, fresh coriander

1½ c frozen spinach leaves

2 potatoes, peeled
and sliced

¼ c freshly squeezed lemon
juice, or more to taste

Salt and pepper

Meanwhile, in a large casserole dish, brown the onions in oil. Stir in the garlic and coriander.

Add the spinach and sauté 5 to 6 minutes, stirring frequently. Add the potatoes, lentils, and enough lentil cooking liquid to cover. Season with salt and pepper.

Bring to a boil, lower the heat, and simmer 1 hour or until thick and soupy. Stir in the lemon juice.

Serve hot, lukewarm or cold.