

# LENTILS WITH SPINACH & LEMON

**SERVES 6**

## INGREDIENTS

½ pound lentils

1 cup sliced onions

¼ cup olive oil

3 cloves garlic

¼ cup fresh coriander

10 oz spinach leaves

2 medium potatoes

Salt and ground pepper

¼ cup lemon juice

## DIRECTIONS

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

Meanwhile, in a large casserole dish, brown the onions in oil. Stir in the garlic and coriander. Add the spinach and saute 5-6 minutes stirring frequently.

Add the peeled and sliced 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 then serve hot, lukewarm, or cold.