

FOOD52

Crispy Lentils with Ground Lamb

By amanda

Editors' Comments:

Adapted from "The Essential New York Times Cookbook"; original recipe by Mark Bittman.

Serves 4

- 3/4 pounds ground lamb
 - 4 cups freshly cooked French green lentils, 1 cup cooking liquid reserved
 - 2 teaspoons ground cumin
 - 1 dried ancho or chipotle, soaked in warm water, stemmed, seeded, and minced (or 1 teaspoon pure chile powder)
 - 2 teaspoons minced garlic
 - Salt and freshly ground black pepper
 - 1 tablespoon extra virgin olive oil
 - Minced cilantro, for serving
 - Greek-style yogurt, for serving
 - Cooked rice or pita, for serving
1. Turn the heat to high under a large deep skillet and add the lamb a little at a time, breaking it into small pieces as you do. Stir and break up the meat a bit more, then add the cooked lentils. Keep the high heat and continue to cook, stirring occasionally, until the lentils begin to brown and pop, 5 to 10 minutes. Don't worry if the mixture sticks a bit, but if it begins to scorch, lower the heat slightly.
 2. Add the cumin, chile, and garlic and cook, stirring, for about a minute. Add the reserved lentil liquid and stir, scraping the bottom of the pan to loosen any browned bits. Season with salt and pepper, turn the heat to medium-low, and cook until the mixture is no longer soupy but not dry.
 3. Stir in the olive oil, then taste and adjust the seasoning. Garnish with cilantro if you like, and serve immediately, with yogurt and rice or pita bread.