

Red Split Lentils Simple or Dressed Up

- * 1 cup red split lentils
- 2 ¼ cups low sodium broth (vegetable, chicken or beef)
- ¼ cup white vermouth or red wine
- 1 tsp. red pepper flakes, or to taste
- 1 tsp. black pepper
- Everyday Seasoning Salt to taste
- 1 tbsp. olive oil

Heat oil in pan; add lentils, toss to coat; about 1 minute. Add broth, wine and seasoning.

Cover with a lid and simmer over low heat until tender and the liquids almost absorbed, about 12 minutes. Serve simple or add toppings of your choice.

DRESSY TOPPINGS:

Minced & sautéed garlic, caramelized leeks, crisp grilled Italian sausages, grilled tomatoes, diced and apricots, grilled vegetables, Parmesan cheese or your favorite topping.

chopped bacon,
soaked dried

SERVES 4

* Sort and rinse before cooking



BEST BEFORE AU 10/2013
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