



Lentil Casserole*



1(16oz) package dry lentils
2 cups water
1 (29oz) can crushed tomatoes
1 cup chopped carrots
1 cup chopped bell pepper
1 cup chopped mushrooms
1 cup chopped onion
½ cup chopped celery
2 teasp. dried parsley
2 cloves garlic, minced
1 cup shredded cheese (we use cheddar)
Salt and pepper to taste

Directions

1. Preheat oven to 375 degrees
2. Spread lentils into a shallow baking dish (2 quart dish). Pour water over lentils then add tomatoes, carrots, pepper, mushrooms, onion, celery, parsley and garlic. Cover with aluminum foil.
3. Bake in preheated oven until lentils are tender (1.5-2 hours). Remove foil and sprinkle with shredded cheese baking until cheese is melted, about 5 more minutes.

ENJOY!

*from allrecipes.com

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