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Delicious Lentil Stew

Serving Size: 1/8 of recipe

Yield: 8 servings

Ingredients:

2 tsp. olive oil or canola oil

1 cup chopped onion

4 large carrots, sliced

2 celery stalks, diced

6 cups water

1 pound dry lentils - washed, soaking not necessary

1 teaspoon Worcestershire sauce

1/2 teaspoon oregano

1/4 teaspoon garlic powder

1 teaspoon salt

1 can (16 ounce) canned tomatoes: diced or stewed, etc.

1 cup corn, frozen or canned (drained)

Instructions:

- 1. In a large skillet sauté onion in oil until tender.
- 2. Add carrots and celery and cook until soft.
- 3. Add water, lentils, Worcestershire sauce, oregano, and garlic powder and salt.
- 4. Cover, bring to a boil. Reduce heat, and simmer for 45 minutes.
- 5. Cover and simmer 30 minutes more or until the vegetables are tender.
- 6. Add tomatoes and corn. Heat thoroughly and serve.

Servings Per Co		51	
Amount Per Serving			
Calories 270	Calc	ories fron	n Fat 3
		% D:	aily Value
Total Fat 3.5g			5%
Saturated Fat	2g		10%
Trans Fat 0g			
Cholesterol 10r	mg		39
Sodium 430mg			189
Total Carbohyd	Irate 4	14g	15%
Dietary Fiber	20g		80%
Sugars 6g			
Protein 16g			
Vitamin A 160%	. \	Vitamin (20%
Calcium 8%	• 1	ron 30%	,
*Percent Daily Values diet. Your daily values depending on your ca Cal	s may be	e higher or	
Saturated Fat Les Cholesterol Les			80g 25g 300 mg 2,400m 375g 30g

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