



Canal House Lentils A La Marilyn

Serves 6 (the original recipe said serves 8, but that would never fly over here. I'll be lucky to get 4 servings, given my affinity for lentils.)

Ingredients

- 2 tablespoons extra virgin olive oil
- 1 medium leek, white and pale-green parts only, cleaned and finely chopped
- 1 clove garlic, thinly sliced
- 1 tablespoon tomato paste
- 1 cup French green lentils
- 2 tablespoons tamari
- Freshly ground black pepper to finish (The original recipe said Kosher salt to taste also, but I found them salty enough without, and I'm a salt lover)
- Thinly sliced scallions (optional; for serving)

Instructions

Heat oil in a medium saucepan over medium heat. Add leek, garlic, and tomato paste and cook, stirring often, until fragrant and tomato paste begins to darken, about 4 minutes.

Add lentils and 2 ½ cups water. Bring to a boil; reduce heat, cover, and simmer, stirring occasionally, until lentils are tender, 45–55 minutes.

Remove from the heat and keep them covered for 10 minutes; add tamari and season with pepper.

After the lentils sit for 10 minutes off the heat, and after I added the tamari and pepper, I removed the lid and let them breathe for another 15 minutes to absorb some of the liquid. And I definitely recommend the scallions on top for a little brightness.

Cook's notes

- You can make these up to five days ahead - just cover them tightly and leave in the fridge.
- I am thinking of making these a little middle eastern by crumbling the top with some feta cheese (very little) and possibly some preserved chopped lemon. Just a thought to make these less brown. If I actually do this, I'll cut down on the tamari.