



Lentil Spaghetti

Ingredients:

1 onion
2 cloves garlic
1/2 green pepper
1 teaspoon olive oil
1/2 cup lentils
15 ounces tomato sauce
1 teaspoon Worcestershire sauce
1 cup water
1/4 teaspoon oregano, basil, cumin or thyme
Pepper, to taste
8 ounces whole wheat pasta

Equipment:

Cutting Board Knife Measuring Cups Measuring Spoons Skillet Can Opener

Number of Servings: 8 Prep Time: 15 minutes

Total Time: 1 hour & 15 minutes

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Directions

- 1. Cut the ends off of the onion, and peel off the brown layers. Cut onion in half and slice with flat side down, keeping onion together. Turn and slice again to chop. Set aside.
- 2. Peel off skin from garlic and chop garlic into small pieces. Set aside.
- 3. Wash a green pepper and cut it in half lengthwise. Save half for other uses. Break off stem area, seeds and white membranes and throw away. Cut pepper into slices then dice. Add to dish.
- 4. In non stick skillet, heat oil on medium. Sauté onion, garlic, green pepper until tender.
- 5. When vegetables are tender, add lentils, tomato sauce, Worcestershire sauce, water oregano, and pepper. Simmer on low for one hour. Watch closely, if it thickens too much, add enough water to keep it to desired consistency.
- 6. Prepare noodles according to package directions.
- 7. Serve lentil sauce over noodles.

Nutrition Facts Serving Size: 1 cup sauce w/1 cup noodles Servings: 8 Amount Per Serving Calories 169 Calories from Fat 9 %Daily Value* Total Fat 1g Saturated Fat trace 1g 1% Cholesterol 0mg 0% Sodium 333mg 14% Total Carbohydrate 34q 11% Dietary Fiber 7g 29% Protein 9a 17% Vitamin A 12% 21% Vitamin C 15% Calcium 3% *Percent Daily Values are based on a 2,000 calorie diet.

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TIP: Try topping

with shredded

cheese!



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