



The Kitchen Consigliere

Pasta and Lentils

Ingredients

- 1 cup diced carrots
- 1 cup diced onions
- 1 cup diced celery
- 8 cloves minced garlic
- 1 lb lentils (Dry)
- 1 lb spinach (fresh)
- 1 lb pasta (gemelli)
- 2 qts chicken stock
- 1 cup olive oil
- 1 lb grated Romano cheese
- 1/2 cup fresh chopped parsley
- 2 tbsp crushed red pepper

Salt and pepper to taste

Directions

1. Soak lentils in cold water over night.
2. In large pot Saute vegetables until translucent, add salt and pepper to taste. Stir in lentils and add chicken stock and some water if necessary. Bring to boil and allow to simmer for 35 to 40 minutes. Add fresh spinach until cooked.
3. Pasta; Bring 6 qts of water to boil and salt and add pasta, cooked until tender, drain and add to lentils. Add olive oil and cheese.

Recipe by Angelo Lutz

As seen on, Cooking with The Kitchen Consigliere
www.KitchenConsigliere.com