

Adas Bi Hamod



INGREDIENTS:

- 6 cups stock or water
 - ½ cup lentils (black, brown, or green)
 - 2 tbsp olive oil
 - 1 large onion, peeled and cut small
 - 3 potatoes, peeled, cut into ½” chunks
 - 1 bunch of chard, chopped into small pieces
 - Zest and juice of 1 lemon
- Salt and pepper

INSTRUCTIONS:

- 1 In a large pot, bring water or stock to a boil and add lentils. Cover pot, and turn heat to low. Simmer for 30 minutes.
- 2 In a frying pan, heat oil on medium. Add onion and cook for 3 minutes. Add potatoes and chard stems. Cook for 8 to 10 minutes, stirring often. Add a little water if necessary. Add chard greens and cook 5 minutes more. Season with salt, pepper and lemon.
- 3 Add contents of the frying pan to the pot with the lentils. Cook for another ten minutes to allow flavors to mix.

Taste!
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