

Lentils with Wine-Glazed Winter Vegetables

From – myrecipes.com

3 cups water
1 ½ cups dried lentils
1 tsp salt, divided
1 bay leaf
1 ½ tsp olive oil
2 cups chopped onion
1 ½ cups chopped peeled celeriac (celery root)
1 cup diced parsnips
1 cup diced carrots
1 Tbsp minced fresh or 1 tsp dried tarragon, divided
1 Tbsp tomato paste
1 garlic clove, minced
2/3 cup dry red wine
2 tsp Dijon mustard
1 Tbsp butter
¼ tsp black pepper

- Combine water, lentils, 1/2 teaspoon salt, and bay leaf in a medium saucepan; bring to a boil. Reduce heat, and simmer 25 minutes. Remove lentils from heat, and set aside.
- Heat olive oil in a medium cast-iron or nonstick skillet over medium-high heat.
- Add the onion, celeriac, parsnip, carrot, and 1 1/2 teaspoons tarragon, and sauté 10 minutes or until browned.
- Stir in 1/2 teaspoon salt, tomato paste, and garlic; cook mixture 1 minute.
- Stir in wine, scraping pan to loosen browned bits. Bring to a boil; cover, reduce heat, and simmer 10 minutes or until vegetables are tender.
- Stir in mustard. Add lentil mixture, and cook 2 minutes.
- Remove from heat; discard bay leaf, and stir in butter, 1 1/2 teaspoons tarragon, and pepper.



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