

BRAISED FRENCH LENTILS



TIME TO PREPARE

15 Minutes



COOK TIME

25 Minutes



SERVING

6 TO 8



Ingredients

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- 2 Tbsp olive oil
- 1 onion, diced
- 1 cup celery, diced
- 1 cup diced carrot
- 3 – 4 cloves garlic, roughly chopped
- 1 ½ cups dried green lentil de Puy
- ¼ cup sherry, red or white wine or Marsala
- 4 cups vegetable or chicken stock
- 2 tsp salt
- ½ tsp grainy or Dijon mustard
- 4 to 5 sprigs fresh thyme or 1 tsp dried
- 1 bay leaf

Steps to Cook

1. Heat oil in a large saute pan over medium-high heat. Add onion, celery and carrots and stir 4-5 minutes, then turn heat down to medium. Cook 4-5 more minutes and add the garlic and lentils. Cook 2 minutes stirring.
2. Add the wine. Let this cook-off, about 2 minutes.
3. Add stock, salt and mustard; stir until combined and bring to a good simmer. Add the bay leaves and thyme sprigs, cover and gently simmer on low heat, 25-30 minutes or until lentils are tender.
4. When the lentils are tender, uncover and cook off any extra liquid (or feel free to drain). Remove the thyme sprigs, taste and adjust salt. A tiny little splash of [red wine](#) or [sherry vinegar](#) livens them up.