



Lentil Tacos

Makes: 6 servings (2 tacos per serving)
Preparation Time: 8 minutes
Cooking Time: 30 minutes

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, diced
- 1 cup dried lentils
- ¼ teaspoon garlic powder
- 2 tablespoons taco seasoning
- 2 cups water
- 1 (8 ounce) can tomato sauce
- 12 (6 inch) corn tortillas
- 1 cup salsa
- 4 ounces (1 cup) shredded cheese
- 2 cups shredded lettuce

Directions

1. Wash the lettuce.
2. Collect, dice, shred, and measure all ingredients before starting to prepare the recipe.
3. Spray a large skillet with cooking spray. Add tortillas to the skillet one at a time. Heat briefly on both sides over medium heat until warm and soft. Wrap in 2 layers of foil, put on a plate, and cover with another plate to keep warm.
4. Heat the oil in the skillet over medium high heat.
5. Add the onion, and cook for 4 to 6 minutes until it becomes soft. Stir while cooking.
6. Add the lentils, garlic powder, and taco seasoning, and stir to mix.
7. Add the water and tomato sauce, and stir to mix.
8. Bring to a boil, then reduce heat to medium low, and cover. Cook for about 20 minutes or until the lentils are tender.
9. Uncover, and cook for 5 more minutes until the mixture thickens. (Optional: Mash the lentils somewhat with the back of a fork.)
10. Add ¼ cup of the lentil mixture, salsa, cheese, and lettuce to each tortilla.
11. Refrigerate leftovers within 2 hours. Eat within 3 to 5 days.

Be creative! Serve as lentil tostadas or with tortilla chips as a party dip.

Nutrition Facts

6 servings per container	
Serving size	2 Tacos (340g)
Amount Per Serving	
Calories	360
<small>% Daily Value*</small>	
Total Fat 11g	14%
Saturated Fat 4g	20%
<i>Trans Fat</i> 0g	
Cholesterol 20mg	6%
Sodium 860mg	37%
Total Carbohydrate 54g	20%
Dietary Fiber 9g	32%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 17g	34%
Vitamin D 0mcg	0%
Calcium 219mg	15%
Iron 4mg	20%
Potassium 680mg	15%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.