



Recipes

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Tamarind Raisin Orange Lentils

Prep Time: 10 Minutes

Cooking Time: 25 Minutes

Serves 12

Ingredients:

28 oz. Orange Lentils , sifted through , rinsed and dried
2 fl. oz. Melted Butter
7 oz. Yellow Onions , minced
Salt and Pepper to taste
4 each Whole Garlic Cloves , minced
1 oz. Fresh Ginger , peeled and minced
1/2 tsp. Ground Clove
1 Tbsp. Tamarind Pulp
48 fl. oz. Chicken Stock
5 oz. Raisins

Directions:

1. Heat the butter in a medium saucepan over medium heat. Sauté the onions with salt and pepper until golden brown. Add the garlic and ginger, and cook 2 to 3 minutes, stirring occasionally. Add the lentils and chicken stock. Bring to a boil; reduce to a simmer, and cook, covered, stirring occasionally for 20 minutes. Fold in raisins and reserve warm for assembly.