

Lentils of the Southwest

Meal Components: Vegetable - Beans / Peas, Meat / Meat Alternate

Side Dishes, I-24r

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
*Lentils, brown or green, dry	15 oz	2 1/4 cups	1 lb 14 oz	1 qt 1/2 cup	<ol style="list-style-type: none"> 1. Rinse lentils and sort out any unwanted materials. Drain well. 2. Combine lentils and water in a stock pot. Bring to a boil. Reduce heat and simmer, uncovered, until lentils are tender, about 30-40 minutes. 3. Sauté onions and garlic in oil for 5 minutes or until tender. Stir in cumin, red chili pepper, and chili powder. Cook for 2-3 minutes over low heat. 4. Combine onions and garlic with cooked lentils. Add water. For 25 servings, add 1 1/2 cups water. For 50 servings, add 3 cups water. 5. Stir in tomatoes and salt. Bring to a boil. Reduce heat and simmer uncovered for 20 minutes.
Water		1 qt 1/4 cup		2 qt 1/2 cup	
*Fresh onions, diced	4 oz	3/4 cup 2 Tbsp	8 oz	1 3/4 cups	
Fresh garlic, minced		1 Tbsp		2 Tbsp	
Extra virgin olive oil		1 Tbsp		2 Tbsp	

Ground red chili pepper		1 Tbsp		2 Tbsp	
Chili powder		1 1/2 tsp		1 Tbsp	
Canned low-sodium diced tomatoes	12 oz	1 1/2 cups (1/8 No. 10 can)	1 lb 8 oz	3 cups (1/4 No. 10 can)	
OR	OR	OR	OR	OR	
*Fresh tomatoes, diced	12 oz	1 1/2 cups	1 lb 8 oz	3 cups	
Salt		1 1/2 tsp		1 Tbsp	
Fresh cilantro, finely chopped		1 1/2 cups	2 oz	3 cups	<p>6. Stir in cilantro before serving.</p> <p>7. Critical Control Point: Hold for hot service at 135 °F or higher.</p> <p>8. Portion with 2 fl oz ladle (¼ cup).</p>

Notes

Our Story

With the support of Cooking with Kids, a nonprofit organization in Santa Fe that provides hands-on nutrition education each year to elementary school students in public schools, the Sweeney Elementary School recipe challenge team came together to create this delicious dish.

Lentils have so much potential for meals. Packed with protein, vitamins, and fiber, they are easy to cook and have great versatility. Lentils of the Southwest can be served as a side dish to make the perfect New Mexican lunch. When accompanied by brown rice, this lentil recipe becomes a tasty main dish. The team is very happy that their recipe was chosen as a winner to be represented in the

cookbook.

Sweeney Elementary School

Santa Fe, New Mexico

School Team Members

School Nutrition Professional: Judi Jacquez (Director, Student Nutrition Services)

Chef: Rocky Durham

Community Members: Jane Stacey (Program Director, Cooking with Kids) and Anna Farrier (Community Liaison, Cooking with Kids)

Students: Melanie S., Jailey B., Marisol B., Diana O., and Nicole A.

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

¼ cup (2 fl oz ladle) provides:

Legume as meat alternate: 1 oz equivalent meat alternate.

OR

Legume as vegetable: ¼ cup legume vegetable.

Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not both simultaneously.

Marketing Guide		
Food as Purchased for	25 Servings	25 Servings
Dry lentils, brown or green	15 oz	1 lb 14 oz
Mature onions	6 oz	12 oz
Tomatoes	14 oz	1 lb 12 oz

Serving	Yield	Volume
<p>¼ cup (2 fl oz ladle) provides: Legume as meat alternate: 1 oz equivalent meat alternate. OR Legume as vegetable: ¼ cup legume vegetable. Legume vegetable can be counted as either a meat alternate or as a legume vegetable but not both simultaneously.</p>	25 Servings: about 4 lb	25 Servings: about 2 quarts
	50 Servings: about 9 lb	50 Servings: about 1 gallon 1 quart

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Nutrients Per Serving

Calories	69	Saturated Fat		Iron	2 mg
Protein	5 g	Cholesterol		Calcium	15 mg
Carbohydrate	11 g	Vitamin A	251 IU	Sodium	142 mg
Total Fat	1 g	Vitamin C	3 mg	Dietary Fiber	4 g