

# Creamed Lentils



FOODSERVICE

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SERVING SIZE: 8

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## Ingredients

- 1 tablespoon Olive Oil
- 2 cups Onion, Finely Diced
- 1 tablespoon Fresh Garlic, Minced
- 2 teaspoons Ground Cumin
- 2 cups Heavy Cream
- 2 cups **Furmano's Fully Cooked Lentils**, drained and rinsed
- As Needed Salt To Taste
- As Needed Pepper to Taste

## In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Lentils - 108 oz.

## Preparation

1. In a medium sized pot over medium heat add oil, once oil starts to shimmer add onion and caramelize. Once onions are caramelized stir in garlic.
2. Add Cumin, Lentils and Heavy Cream to pot, stir. Bring to a boil and then a constant simmer. Let cream reduce by half.
3. Season with Salt and Pepper. Serve hot with Tortilla Chips or Crostinis.

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