

Spring Tahini Sorghum Lentil Bowl



FOODSERVICE

SERVING SIZE: 10

Ingredients

- 5 cups **Furmano's Fully Cooked Sorghum**, Drained and Rinsed
- 5 cups **Furmano's Fully Cooked Lentils**, drained and rinsed
- 4 cups Baby Arugula or Spring Mix
- 1 cup Chopped Basil
- 4 cups Grape tomatoes, halved
- 1 cup Raspberries
- As Needed TAHINI DRESSING:
 - 1/4 cup Minced Garlic
 - 2 teaspoons Tumeric
 - 1/4 cup Lemon Juice
 - 1 tablespoon Tahini Paste
 - 2 tablespoons Canola Oil
 - 1/4 cup Water
 - 1/2 teaspoon Salt
 - 1/8 teaspoon Black Pepper

In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Sorghum - 24 oz.



Fully Cooked Sorghum - 96 oz.



Fully Cooked Lentils - 108 oz.

Preparation

1. Divide Sorghum, Lentil, Arugula, Basil, and Grape Tomatoes into serving bowls
2. Place all dressing ingredients in a dressing bottle. Firmly close the lid and shake to emulsify
3. Drizzle dressing over bowls and top with Raspberries
4. Serve