Main dishes / France

lentils and sweet potato skillet · France

A savoury France-inspired Studio variation with sweet potato, drained cooked lentils and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 30 ml neutral cooking oil
- ☐ 600 g drained cooked lentils
- ☐ 500 g sweet potato
- ☐ 180 ml low-salt vegetable stock
- ☐ 20 g Dijon mustard
- ☐ 2 g dried thyme
- ☐ 10 g fresh tarragon
- ☐ salt and pepper to taste

Let's make it.

01 Clean the sweet potato and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the sweet potato and cook for a few minutes.

03 Add the stock, cover and simmer for 15 minutes until the vegetables are tender.

04 Rinse and drain the drained cooked lentils, then heat until piping hot throughout.

05 Combine the cooked main ingredient with the vegetables. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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