Main dishes / United States

# Warm lentils with green beans and spinach · United States

Cooked pulses and two vegetables brought together with a United States-inspired seasoning.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 650 g drained cooked lentils
- ☐ 300 g spinach
- ☐ 3 g smoked paprika
- ☐ 10 g fresh parsley
- ☐ 30 ml neutral cooking oil
- ☐ 400 g green beans
- ☐ 200 ml low-salt vegetable stock
- ☐ 2 g ground cumin
- ☐ salt and pepper to taste

## Let's make it.

01 Rinse and drain the cooked pulses. Finely chop the onion and cut both vegetables small.

02 Soften the onion in the oil and add the firmer vegetable first. Cook for a few minutes.

03 Add the stock and remaining vegetable. Cover and simmer until all vegetables are tender.

04 Stir in the pulses and heat for five minutes, until the whole dish is piping hot.

05 Stir in the smoked paprika, ground cumin, fresh parsley and taste before serving.

**AI-developed, not kitchen-tested.**

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