

FRENCH LENTIL WITH CHORIZO, KALE & SPINACH



INGREDIENTS

1 ½ cups of *Wildings* FRENCH INFUSED LENTILS
5 cups of water
3 ½ cups chicken stock
1 bay leaf
4 cloves of garlic
2 tablespoons of olive oil
1 piece / 230g Mild Chorizo
[or hot if you want spicy]
1 onion diced
2 carrots diced
2 celery stalks diced
2 tablespoons of tomato paste
2 tablespoons red wine vinegar
3 cups of kale
3 cups of English spinach

METHOD

Add *Wildings* FRENCH INFUSED LENTILS with water, bay leaf and half of the garlic to a pot and simmer uncovered for approx 15 minutes.

In another pot add the diced chorizo and fry off on a medium heat till it's looking golden and crispy, then add onion, sweat it off for a few minutes until softened. Add carrots, celery and remaining garlic, cook for about 5 minutes. Add tomato paste and cook for a further 2 minutes before adding in the lentils from the other pot along with the chicken stock. Cook for another 5 minutes before adding the kale and spinach and simmer for a further 3 minutes or until lentils and greens are tender. Stir in vinegar and pepper to taste, serve with garlic croutons sprinkled on top. **Recipe serves 6**