

Amazing Slightly Spicy Red Lentils with Spinach

- 8 cloves garlic, minced
- 1 tsp. red chili flakes
- 4 Tbs. extra-virgin olive oil, divided
- 2 cups red lentils
- 1 cup orange juice
- 3 cups water
- 10 ounces baby spinach
- ½ tsp. salt
- Freshly ground black pepper

In a large sauce pot over medium-low heat, sauté the garlic and chili flakes in 2 Tbs. of the olive oil until fragrant, 1-2 minutes. Add the lentils and stir to coat with the oil. Increase the heat to medium-high and stir in the orange juice and water. Simmer until the lentils are tender, about 20-25 minutes (add more water as it cooks off).

Stir in the spinach and continue to simmer until it is tender, about 2 minutes. Season with up to ½ tsp. salt and pepper to taste. Drizzle the remaining olive oil over the individual portions.

Serves 6.

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