

## Baked Lentils With Cheese



PHOTOS Used by permission of Making It Meatless.

### **Ingredients:**

1  $\frac{3}{4}$  c. lentils, rinsed  
2 c. water  
1 whole bay leaf  
2 t. salt  
1/8 t. dried marjoram  
1/8 t. dried sage  
1/8 t. dried thyme  
2 cloves garlic, minced  
1 medium onion, finely chopped, or 1 T. dehydrated onion  
2 c. canned or 1 14.5-oz. can tomatoes  
2 large carrots, sliced 1/8" thick  
 $\frac{1}{2}$  c. thinly sliced celery (1 large stalk)  
2 T. finely chopped parsley  
3 c. shredded cheddar cheese

### **Instructions:**

Preheat oven to 375 degrees.

Combine lentils, water, seasonings, garlic, onion, and tomatoes in 9" x 13" baking dish. Cover tightly and bake 30 minutes. Uncover and stir in carrots and celery. Bake, covered, 40 minutes until vegetables are tender. Stir in parsley. Sprinkle cheese on top. Bake, uncovered, 5 minutes until cheese melts. Serves 8.