

## Lentils with Swiss Chard and Khlea

Adapted from <http://www.saveur.com/article/Recipes/Lentils-with-Swiss-Chard-and-Khlea>  
By Rheanna M. Letsos

### INGREDIENTS

1½ cups small brown lentils  
¾ lb. Rainbow chard  
2 cloves garlic, peeled and crushed  
Salt  
1 Tbsp. *Seven-Spice Mixture*  
2 fresh Roma tomatoes, cut in ½" dice  
¼ cup finely chopped fresh parsley  
½ cup finely chopped fresh cilantro  
Freshly ground black pepper  
Juice of 1 lemon

### INSTRUCTIONS

1. Pick over and rinse lentils. Place in a large, heavy saucepan, cover with water, and slowly bring almost to a boil. Drain lentils and return to saucepan. Add 2½ cups cold water and gently simmer over very low heat for 20 minutes, skimming any foam. Meanwhile, separate ribs from chard leaves and roughly chop both. Add to lentils and simmer for another 20 minutes. Lentils should be tender and have absorbed most of the water. Pour off excess liquid and set lentil mixture aside.
2. Heat reserved oil in a large skillet over medium heat. Add onions and cook until soft, about 15 minutes. Add garlic, a pinch of salt, and spice mixture, and cook 2 minutes longer. Stir in drained lentils and chard, tomatoes, ⅛ cup of the parsley, and ¼ cup of the cilantro.
3. Add lentil mixture to skillet and cook over medium-low heat for 10 minutes. Remove from heat and set aside, covered, for 15 minutes. Adjust seasoning with salt, pepper, and lemon juice. Top with remaining ⅛ cup parsley and ¼ cup cilantro and serve.
4. Bring stock to boil and slowly add lentils. Saute onion, mushroom, and basil in oil. Combine all ingredients and cook at least 1 more hour, or until lentils are tender.