



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Potato Lentil Casserole

- 3 medium potatoes, diced (about 1.25 pounds)
- 1 small onion, diced
- 2 cloves garlic, minced
- 2 ribs celery, diced
- ½ cup mushrooms, diced
- ¼ cup kale, chopped small
- 1 cup uncooked lentils
- 1 tablespoon oregano
- 2 tablespoons curry powder
- 2 cups vegetable broth
- 1 tablespoon soy sauce
- 1 teaspoon apple cider vinegar
- 1 can (14.5 oz) diced tomatoes
- 2 oz. shredded mozzarella cheese (about ½ cup)

INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 400 degrees F.
2. Spread the diced potatoes evenly on the bottom of the casserole pan. Then layer the celery, onion, and mushrooms. Season with garlic powder.
3. Pour the dry lentils on top of the vegetables. Sprinkle evenly with curry powder and oregano.
4. Top with kale and the can of diced tomatoes. In a small bowl, mix the vegetable broth, soy sauce and apple cider vinegar. Pour over everything and press down to make sure everything is submerged.
5. Cover and bake at 400 for about 50 minutes, until potatoes and lentils are tender.
6. Sprinkle with cheese and let stand until cheese is melted. Enjoy!

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