

delicious dish

herbed lentils with haloumi and yellow tahini

Produce	Pantry	Tools and Prep	Meat/Fish/ Chicken Freezer Dairy
1 parsley or cilantro 1 mint 1 green onion garlic 2 lemons	¼ cup dry lentils (I like small green or brown lentils) or ¾ cup canned lentils tahini olive oil turmeric cayenne	Mixing bowls whisk pot to cook the lentils fry pan PREP Boil the lentils for 10-15 minutes on boiling water	1 package of haloumi