



Yield: 8 Servings | Serving Size: 1 cup

Cost/serving: \$0.34

Ingredients:

6 cup water
1/4 cup chopped fresh parsley or 2 Tablespoons dried parsley (optional)
2 teaspoons or 2 cubes beef bouillon
2 teaspoons Italian seasoning blend
1 1/2 cups dry lentils
4 medium carrots, sliced
1 medium onion, chopped
2 celery stalks, sliced

Directions:

- 1) Mix all ingredients together in slow cooker.
- 2) Cook on LOW for 8 to 10 hours or HIGH for 4 to 5 hours.
- 3) Serve hot with whole grain crackers or bread.

Nutrition Facts

| 6 servings per container Serving size | (465g) |
|---|-------------|
| Amount per serving Calories | 190 |
| % C | aily Value* |
| Total Fat 0.5g | 1% |
| Saturated Fat 0g | 0% |
| Trans Fat 0g | |
| Cholesterol Omg | 0% |
| Sodium 360mg | 16% |
| Total Carbohydrate 35g | 13% |
| Dietary Fiber 13g | 46% |
| Total Sugars 7g | |
| Includes 0g Added Sugars | 0% |
| Protein 14g | |
| | |
| Vitamin D 0mcg | 0% |
| Calcium 58mg | 4% |
| Iron 5mg | 30% |
| Potassium 873mg | 20% |

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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