

# Garlic Lentils

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*This easy side dish is perfect with all sorts of food, such as grilled chicken, steamed fish and even grilled steak. Garlic and rosemary combine with lentils to create a fragrant side dish that everyone will enjoy.*

## Ingredients:

2 x 400g tins lentils, drained  
2 cloves of garlic  
1 tbsp. freshly chopped rosemary leaves  
Juice of one lemon  
2 tbsp. olive oil  
Salt and pepper

## Directions:

1. Mince the garlic cloves.
2. Heat the oil in a large pan and fry the garlic and rosemary until fragrant.
3. Tip in the drained lentils and fry for another few minutes until heated through.
4. Drizzle the lemon juice over and season with salt and pepper. Serve warm.

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