

LENTILS WITH BUTTERNUT SQUASH

Prepared by: Rhonda O'Dell, February 2020

Source: Lidia's Celebrate Like an Italian

Serves: 8

6 Tablespoons extra-virgin olive oil, plus more for drizzling
3 medium stalks celery, chopped
1 medium onion, chopped
1 pound brown lentils, rinsed and drained
2 fresh bay leaves
½ cup golden raisins
2 pounds butternut squash, peeled and cut into ½ inch chunks
1 ½ teaspoons kosher salt
1 bunch scallions, white and green parts, chopped (about 1 cup)
1 cup grated Grana Padano

Heat 3 tablespoons of the olive oil in a medium Dutch oven over medium heat. When the oil is hot, add the celery and onion, and cook, stirring occasionally, until the vegetable begin to soften, about 5 minutes. Add the lentils, bay leaves, and 4 cups water. Adjust the heat so the lentils are just simmering and cover the pot. Cook until they just begin to lose their bite, about 20 minutes.

Add the raisins, butternut squash, and salt. Add 1 more cup water (or enough barely to cover the lentils), and simmer until the squash and lentils are tender, about 10 to 15 minutes more, added a little more water if the water level falls below the lentils.

Stir in the scallions, and cook until they're just wilted, about 2 minutes. Remove bay leaves and take the lentils off the heat. Drizzle in the remaining 3 tablespoons oil, stir in the grated cheese, and serve.

