



LENTILS WITH BACON, TOMATOES AND HALLOUMI



MINUTES TO PREPARE

5



MINUTES TO COOK

25



SERVES

2

INGREDIENTS

For the lentils:

1 onion, peeled and diced

1 celery stalk, diced

4 rashers bacon, diced

1 clove garlic, peeled (used whole)

200g Puy lentils, rinsed

800ml water

1 teaspoon bouillon or stock cube

12 cherry tomatoes, quartered

1 tablespoon fresh light herbs, chopped (either a mix or just one of chives, basil, oregano, parsley, tarragon)

2 teaspoons rapeseed oil

225g halloumi, sliced

Juice of 1/2 lemon

For the courgette tzatziki:

1/2 courgette, peel on

1 small clove garlic, peeled and crushed

1 tablespoon rapeseed oil

3 large tablespoons Greek yoghurt

Juice of 1/4 lemon

Maldon Sea Salt

Good grind of black pepper

LET'S GET COOKING

- 1 Heat 1 teaspoon of the rapeseed oil in a saucepan and gently sauté the onions and celery for 5 minutes until soft. Add the bacon and whole peeled garlic and continue to sauté for another 3 minutes.
- 2 Add the lentils, water and stock. Bring to the boil and reduce to a simmer for 25 minutes.
- 3 Meanwhile, heat the other teaspoon of rapeseed oil in a frying pan. Add the halloumi slices and cook for 3 minutes on either side or until they start to colour. Season well with black pepper and squeeze over the lemon.
- 4 Drain the lentils, remove the garlic clove and stir through the chopped cherry tomatoes and herbs. Season well with Maldon sea salt and freshly ground black pepper
- 5 To make the tzatziki, grate the courgette on the large grate (peel on) into another bowl. Add the garlic, lemon, oil, yoghurt, salt and pepper and give it a good stir. Taste and season as necessary.

"The perfect meal when you are feeling like something wholesome and nutritious. I find it's a bowl you can fill high and dive right into. The bacon adds depth, the lentils add a filling nuttiness, the halloumi adds a salty chewy texture and the tomatoes and herbs add freshness at the end. I team it up with courgette tzatziki for an added creaminess. It's a good one to try on those people who think lentils aren't for them – I bet they'll be converted."