Spicy Split Red Lentil Side Dish (Vegan, Gluten-Free)

Ingredients

- 1 cup split red lentils
- ½ red onion, diced
- 4 cloves garlic
- 1 tbsp. grated ginger
- 3 dried shiitake mushrooms
- 1 tbsp. olive oil
- 1-2 tbsp. soy sauce (or tamari, for gluten-free)
- 1 tbsp. garlic chili sauce
- ½ tsp. freshly ground black pepper

Steps

1. Rinse your lentils well. Prepare all your vegetables- dice your onion, mince the garlic, grate the ginger, and roughly chop the three dried shiitake mushrooms.

2. Heat the oil in a high-walled skillet, then add the garlic, onion, and ginger, sauteing until fragrant. After a couple minutes, add the lentils, tossing them well so they are entirely coated with the oil. Add the remaining ingredients, and top with 2 ½ cups of water. Bring to a light simmer, and cook uncovered, stirring frequently, until the lentils have absorbed all of the liquid and are soft and tender. Taste, add additional soy sauce if desired, and serve warm.