

Black Lentils with Orzo and Butternut Squash

Ingredients

- 1 medium onion
- 1 tsp. herbs de Provence
- ½ tsp. ground sage
- ¼ tsp. ground cloves
- ½ butternut squash
- 3 cloves garlic
- ½ cup dried black lentils
- 1 quart vegetable broth
- ½ lb. orzo pasta
- 2 tbsp. white miso paste
- 1 tbsp. vegan butter
- Oil, for cooking
- Salt and pepper, to taste

Steps

1. Dice the onion, mince the garlic, and peel and chop the squash into small cubes.
2. Heat a small amount of oil in a large skillet, add the onions and spices. Cook for a couple minutes until the onions soften. Add the butternut squash and raise the heat. Once you have a little caramelization on the squash, and then add the garlic and lentils. Stir well, so all the lentils are coated in the cooking onions and oil, and add the vegetable broth. Bring to a simmer, and let simmer for 20 minutes or until the lentils are soft.
3. Once the lentils are mostly cooked, salt the broth to taste and add the orzo. Cook covered, for around 15 minutes, stirring occasionally. Most of the liquid should be absorbed- you may need to add a little water or broth if it's absorbed before the orzo is cooked.
4. To finish the pasta, add 2 tablespoons of miso with ½ cup of water in a glass jar. Shake well to dissolve the miso in the water. Pour the miso into the lentils and orzo, and cook until the excess water is steamed off. At the same time, add the vegan butter and let melt in. Adjust with salt and pepper to taste, and serve.

