



## Mountain Momma's Hillbilly Lentil Loaf

### Directions

1. Prepare Mountain Momma Organics' French Green Lentil Soup Mix using package instructions, but use 6 cups of fresh water (not 10) to cook soup mix on stovetop. Simmer covered for < 30 minutes typically or until lentils are just soft. Do not overcook lentils! Then, uncover and simmer until very little water remains. Stir gently and often.
2. Gently combine and mix well the lentils with listed Loaf Ingredients. Separately mix together Glaze Ingredients. Put lentils mixture evenly into two 8-1/2" x 4-1/2" greased loaf pans. Spread glaze on top.
3. Bake at 350F for 45 minutes. Then remove from oven and let cool for 8-10 minutes.
4. Slice and serve. Enjoy!!!!

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### Ingredients:

1 pkg. MMO French Green Lentil Soup Mix Kit

#### Loaf Ingredients

- 2 cups Chopped Pecans
- $\frac{3}{4}$  cup Whole Milk
- $\frac{3}{4}$  cup Extra Virgin Olive Oil
- 2 cups Whole Grain Cereal Flakes
- 1 large Chopped Onion
- 6 Chopped Garlic Cloves
- 2 tsp. Basil and 2 Tbsp. Parsley
- 2 tsp. Garlic Granules
- 1 Tbsp. Thyme Leaves
- 2 cups Shredded Cheddar Cheese
- 2 Beaten Eggs



#### Glaze Ingredients

- 5 Tbsp. Ketchup
- 2 Tbsp. Balsamic Vinegar
- 2 Tbsp. Maple Syrup



**Healthy Food to Feel Good About**