

Lentil and Sweet Potato Hash

This is a very quick vegetarian friendly meal to throw together and is packed with nutrients. Lentils are a member of the legume family and are high in fibre and a ton of vitamins and minerals, including folate, iron and magnesium. Unlike other legumes, such as dried chickpeas or black beans, dried lentils do not need to be soaked before cooking, reducing their cooking time.

Prep: 10 minutes • Total: 25 minutes

Ingredients:

Sweet potato1 medium1 mediumLentils, canned1 cup250 mLYellow onion1 small1 smallOlive oil2 Tbsp30 mL

Directions:

- 1. Finely dice sweet potato and onion.
- 2. Heat oil in a large skillet.
- 3. Add onions and stir until they begin to soften, about 2-3 minutes.
- 4. Add in the sweet potatoes, season with pepper.
- Cook until sweet potatoes for about 5 minutes (they may still be a little firm) and then add the lentils cook an additional 3-5 minutes until the sweet potatoes are cooked through and lentils are warm.

Nutrition Facts

Serving Size (135g) Servings Per Container

Amount Per Serving	g	
Calories 170	Calories	from Fat 60
		% Daily Value*
Total Fat 7g		11%
Saturated Fat 1g		5%
Trans Fat 0g		
Cholesterol 0mg		0%
Sodium 20mg		1%
Total Carbohydrate 23g		8%
Dietary Fiber 4g		16%
Sugars 6g		
Protein 6g		

Vitamin A 0% • Vitamin C 20% Calcium 4% • Iron 10%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Galories.	2,000	2,000
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		25g	30g
Calories per grai	m:		

Fat 9 • Carbohydrate 4 • Protein 4

Adapted from:

NutritionRx in partnership with Chef Lindsay Sferrazza

Makes 4 servings (135 g / serving) • 1 serving = 1 cup

Prepared By: Jennifer Broxterman, Registered Dietitian & Shannon Smith, BScFN Foods & Nutrition student NutritionRx • Email: info@nutritonrx.ca • Phone: (519) 520-9549 • Website: www.nutritionrx.ca