

Sausage lenses

Ingredients

For 6 people:
350 g of lenses (Puy green lenses, or black lenses)
4 or 5 bay leaves
1 or 2 onions
1 pack of bacon (optional)
1 cube vegetable broth
A little tomato puree, or 2 or 3 canned tomatoes.
750 g sausage

Preparation

1. Cook the lentils as written on the packaging (we put in a pot of cold water with salt and bay leaves, and cook for 15 to 20 minutes in normal cooking, or 8 minutes at pressure). Drain the lenses and reserve them. This step can be done the day before. It is not necessary that the lenses are well cooked: if they are a little hard, they can finish cooking with the herbs.
2. While the lentils cook, brown the minced onions in a cast iron casserole or a bastiness. Add the bacon and stir.
3. Add the drained lenses, the cube broth diluted in boiling water (about 300 ml), and the tomato. Simmer for 20 minutes.
4. Cook the sausage aside.
5. Record the seasoning (salt, pepper). Serve

Variants

Saucisse lenses are a traditional and inexpensive winter dish.

You can replace the sausage with a roast pork (in the spine so that it is not dry) that is cooked either with a casserole or in the oven.

If there are still a few spoonfuls of lenses, they can be kept: mixed in vegetable soup, they will bring a little variety and a good taste appreciated by all.