

## **LENTIL ROLLS**

**(FROM COUSIN LINDA 9/09)**

1 ¼ C. raw lentils  
1 bay leaf  
1 onion, chopped  
2 cloves garlic, minced  
1 green pepper, chopped  
1 tbsp. olive oil  
¼ tsp. salt  
1 tsp. curry powder  
(or to taste)  
½ tsp. ground cumin  
½ tsp ground coriander  
black pepper to taste  
8 egg roll wrappers  
1 tbsp. veg. oil

Cover washed lentils with 2 ¼ C. water and add bay leaf, bring to boil.  
Reduce heat, simmer covered 30 min. or until just tender but not mushy.  
Drain well Preheat oven to 400 degrees. In large skillet sauté the olive oil with  
onion, green pepper and garlic until tender. Add lentils, spices and salt. - sauté a  
couple min. more. Set aside.

Place an egg roll wrapper with point facing you. Put about one-eighth of the filling  
in the center, fold top point down, covering the filling. Fold in left & right sides.  
Moisten the tip of the last point with a little water, fold over and seal. (Envelope  
fold). Rub each packet with a little of the veg oil and bake on a greased cookie sheet  
for 20 minutes. (Omit oil for chewy crust.)