

Serves 4, Prep: 20 mins, Cook: 45 mins

This is a great alternative to your regular spaghetti bolognese. In this version we use green lentils, but you can use Puy lentils or brown lentils as these will work too. Also, the dried mushrooms give it a great flavour.

Ingredients

175g dried green lentils
2 tbsp olive oil
20g dried porcini
1 red onion, finely sliced
1 clove of garlic, finely chopped
1 sprig of fresh rosemary, finely chopped
1 x 400g tin of plum tomatoes
320g spaghetti
a few sprigs of fresh thyme, leaves picked
extra virgin olive oil
80g breadcrumbs

Steps

Rehydrate the dried mushrooms by covering with boiled water in a small bowl and leave for 5 minutes.

Bring the lentils to the boil in a small saucepan of water (roughly 450ml) and then simmer for 12 minutes. Once cooked through, drain the lentils.

Heat the olive oil in a pan over a medium heat and add the onion, garlic and rosemary and gently cook for 10 minutes.

Chop the dried mushrooms and add to the pan with the soaking water along with the lentils, tomatoes and half a tin's worth of water. Season with salt and pepper and cook for 10 minutes.

In a bowl mix the thyme, breadcrumbs and ½ tablespoon of olive oil. Toast until golden in a dry frying pan. Serve with cooked spaghetti and top with the breadcrumbs.