

## Lentil Endive Tacos

Recipe modified from [www.brit.co](http://www.brit.co)

### INGREDIENTS:

- 1 cup dry lentils
- 1 tablespoon olive oil
- ½ medium yellow onion, diced
- 2 garlic cloves, diced
- 1 tablespoon chili powder
- 2 teaspoons cumin
- 2 teaspoons smoked paprika
- Pinch of cayenne (optional)
- Salt, to taste
- 2 ½ cups vegetable broth
- 2 heads purple endive, leaves separated
- 1 cup non dairy sour cream
- 1 canned adobo chili, diced, plus two teaspoons adobo sauce (optional)
- Diced tomato
- Diced avocado
- Shredded cheese alternative

### PREPARATION:

Cooking the lentils: Spread the lentils on a plate and sort out any pebbles or damaged lentils. Rinse in cold water and set aside. Heat olive oil over medium heat in a large sauté pan and add onion. Cook until slightly translucent and add garlic. Cook 60 seconds longer. Add spices and lentils and cook another minute or two. Add broth and bring to a boil. Cover and reduce heat. Make chipotle sour cream by combining diced chili, sauce and sour cream. Refrigerate until ready to serve. Simmer for about 30-40 minutes, or until lentils are cooked to your liking. Remove lid and cook a few minutes longer until most of the water evaporates. Assemble tacos: spoon lentils into endive leaves and top with tomatoes, avocado, cheese, and sour cream.

### NOTES FROM THE COOK:

Entree