

## Lentils with Spinach and Ginger

1 cup lentils, picked over, washed and drained  
3 cup water  
6 T vegetable oil (I use olive)  
1 tsp grated fresh ginger  
1/2 cup well chopped fresh coriander  
1 1/4 lb fresh spinach, trimmed, washed and chopped  
2 tsp salt  
2 T lemon juice (more to taste)

Put the lentils and water in a heavy pot and bring to a boil. Cover, turn heat to simmer and cook for 1 hour. Over medium flame, heat the oil in a pot large enough to hold the spinach. When hot, add the ginger and fry to 10 secs. Add coriander and spinach and still and cook until the spinach is wilted. Now add the cooked lentils and the salt. Stir to mix and bring to a simmer. Cover and cook very gently for 25 minutes. Add the pepper and lemon juice, stir to mix and cook uncovered for another 5 minutes. Adjust any seasonings.