

INGREDIENTS

- 2 cups lentils, uncooked
- 1 10 oz pack cherry tomatoes
- 1 zucchini, chopped
- 1/2 red onion, chopped
- 1/2 cup pizza sauce
- 1/2 cup pizza blend cheese
- 1/4 cup olive oil
- 2 tbsp honey
- 2 tbsp garlic
- 2 tbsp italian or pizza seasoning

pizza lentils

4 SERVINGS 40 MIN



BRAZOS VALLEY
foodbank



This institution is an equal opportunity provider. This material was funded in part by SNAP.

INGREDIENTS

- 2 cups lentils, uncooked
- 1 10 oz pack cherry tomatoes
- 1 zucchini, chopped
- 1/2 red onion, chopped
- 1/2 cup pizza sauce
- 1/2 cup pizza blend cheese
- 1/4 cup olive oil
- 2 tbsp honey
- 2 tbsp garlic
- 2 tbsp italian or pizza seasoning

pizza lentils

4 SERVINGS 40 MIN



BRAZOS VALLEY
foodbank



This institution is an equal opportunity provider. This material was funded in part by SNAP.

PROCEDURE

1. Cook lentils according to package instructions
2. Place tomatoes in a baking dish and chopped zucchini and onion on a sheet pan
3. Mix olive oil, honey, garlic, and seasoning
4. Drizzle mixture evenly over tomatoes, zucchini, and onion
5. Bake tomatoes, zucchini, and onion at 410 degrees for about 20 minutes or until blistering
6. Combine cooked lentils, tomatoes, zucchini, onion, and pizza sauce. Mix well
7. Top with cheese and enjoy!



This institution is an equal opportunity provider. This material was funded in part by SNAP.

PROCEDURE

1. Cook lentils according to package instructions
2. Place tomatoes in a baking dish and chopped zucchini and onion on a sheet pan
3. Mix olive oil, honey, garlic, and seasoning
4. Drizzle mixture evenly over tomatoes, zucchini, and onion
5. Bake tomatoes, zucchini, and onion at 410 degrees for about 20 minutes or until blistering
6. Combine cooked lentils, tomatoes, zucchini, onion, and pizza sauce. Mix well
7. Top with cheese and enjoy!



This institution is an equal opportunity provider. This material was funded in part by SNAP.