Kelly's Herbed Lentils and Rice Casserole

Serves 4

Ingredients:

2²/₃ cups chicken broth

3/4 cup lentils (sorted and rinsed)

3/4 cup onion (chopped)

½ cup brown rice (raw)

½ cup water

½ teaspoon basil

½ teaspoon oregano

½ teaspoon thyme

½ cup mozzarella cheese, part-skim (divided)

Directions:

- 1. In a 2½ quart casserole dish add the chicken broth, lentils, onions, brown rice, water, spices and ¼ cup mozzarella cheese.
- 2. Cover and bake at 350° for 2 hours, adding more broth if casserole seems dry.
- 3. Top with remaining cheese and bake another 2 or 3 minutes until all the cheese is melted.

NOTE: Long grain rice can be used.

Serving Size 1/4		Fa	
Servings Per Co	ntainer 4		
Amount Per Ser	ving 1 cup		
Calories 267	Ca	lories from	Fat 120
		% Dail	y Value *
Total Fat 4g			
Saturated F	at 2g		
Trans Fat	0g		
Cholesterol 8mg	3		
Sodium 673mg			
Total Carbohydra	ate 42g		
Dietary Fibe	r 10g		
Sugars 3g			
Protein 16g			
Vitamin A 23mo	g RAE	Vitamin C	15mg
Folate 195 m	ncg DFE	Niacin	3mg
*Percent Daily Value diet.Your daily value on your calorie need	es may be hig		
Total Fat	Less than		80g
Saturated Fat	Less than		25g
Cholesterol Sodium	Less than	300mg 2.400mg	300mg 2.400mg
Total Carbohydrate	LUSS HIGH	300g	375a
		25g	30g

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Nutrition Facts Servings Per Container 4 Amount Per Serving 1 cup Calories 267 Calories from Fat 120 Total Fat 4g Saturated Fat 2g Trans Fat 0g Cholesterol 8mg Sodium 673mg Total Carbohydrate 42g Dietary Fiber 10g Sugars 3g Vitamin A 23mcg RAE 195 mcg DFE Niacin *Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs: Total Fat Saturated Fat Cholesterol I ess than 300ma 2,400mg 2,400mg Total Carbohydrate 30g Dietary Fiber Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4