



## Savory Lentil Loaf



Preparation time: 30 min.  
Baking time: 50 min.

Oven temperature: 350°F

A meatless "meatloaf," packed with lentils and sharp Cheddar cheese, has hard-cooked eggs embedded in the center which add a delicious and attractive surprise. Serve with chili sauce or catsup, if you wish.

### For 1 loaf you will need:

- 1 cup lentils, cooked in 2 to 2½ cups water
- 1 onion, chopped
- 1 stalk celery, chopped
- 2 cloves garlic, minced or pressed
- 2 Tbsp. oil
- 2 cups grated sharp Cheddar cheese
- 1 cup soft bread crumbs (whole wheat or white)
- 1 egg, beaten
- ½ tsp. **each** dried sage and thyme leaves
- ½ tsp. black pepper
- 3 hard-cooked eggs
- Catsup or chili sauce, optional
- Grated Cheddar cheese for garnish

### Preparation:

- 1** Cook lentils, covered, for 1 hr. or until tender and almost free of liquid. Drain well.
- 2** Sauté the onion, celery and garlic in oil, adding garlic at the last minute.
- 3** Combine lentils, sautéed mixture, cheese, crumbs, egg and seasonings.
- 4** Place half the mixture in a greased 5-by-9-inch baking pan. Line the eggs in the center. Cover with remaining mixture. Spread top with catsup or chili sauce, if desired.
- 5** Bake at 350°F for 50 min. Cool for 5 min. before slicing or inverting. Sprinkle with grated Cheddar cheese before serving.

**Tips:** Sautéed mushrooms or additional slices of cheese can also be layered in the loaf.

**Good served with:** Corn on the cob, sliced fresh tomatoes and crisp French bread.