

Lentil & Roasted Veggie Bowl

WITH TEXAS HILL COUNTRY HARISSA OLIVE OIL



Ingredients

- 2 cups black, Beluga or Puy lentils
- 1/2 t ground coriander
- 7 T Harissa Infused Olive Oil, divided
- kosher salt
- freshly ground black pepper
- 1 large sweet potato, cut into 1/2" pieces
- 1 small head cauliflower, florets only
- 2 pints cherry or grape tomatoes
- 3 T red wine vinegar
- 1 T honey
- chopped cilantro, for serving



Notes

Directions

1. Preheat oven to 425. Bring a medium saucepan of salted water to a boil and add the lentils. Reduce heat to low and simmer until just cooked through, 25-30 minutes. Drain any excess water and transfer to a large bowl.
2. Meanwhile, whisk 3 T oil, 2 t salt, 1/2 t pepper in a large bowl. Add sweet potato, cauliflower, and tomatoes to bowl and toss well with the oil.
3. Spread vegetables on a rimmed baking sheet in a single layer. Reserve any leftover oil for the vinaigrette. Roast the vegetables, tossing midway until potatoes and cauliflower are browned on some sides, and tomatoes are starting to burst, 25-30 minutes.
4. Add vinegar, honey, and remaining oil into the bowl with the reserved oil and whisk until emulsified—season with additional salt and pepper to taste.
5. Add half the vinaigrette to the lentils and toss to coat—divide lentils into 4 bowls and top with roasted vegetables and cilantro. Drizzle with remaining vinaigrette.