

LENTIL PATTIES G DF Mod

Gluten Containing, Dairy Free, Moderate Salicylate

Ingredients:

3-4 cups of cooked lentils (brown, green or red)
(about 1 ½ - 2 cups raw) or 2 large cans of lentils
½ large leek, diced
1 potato, peeled, boiled and mashed
½ fresh beetroot grated
2 cloves garlic
oil
6 weetbix crushed by hand
¼ cup chopped parsley
2 Tbsp cashew nut paste
salt
1 egg, lightly beaten



Method

- Boil the lentils in water for about 20 minutes, or until soft. (Canned lentils do not require boiling)
- Put the leek, garlic and about 1 tablespoon of oil into a saucepan & cook until soft, on a moderately high heat, set aside to cool
- Drain the water off the lentils, when cooked, and put them in a large bowl
- Add the crushed weetbix
- Add the leek mixture, mashed potato & beetroot
- Add the parsley, cashew paste and salt to taste
- Add the egg and combine all of the ingredients
- Form the mixture into 5cm round patties

Cook:

- Heat a fry pan
- Add enough oil to cover the bottom of the pan
- When the oil is hot add patties
- Cook for about 5 minutes and then turn the patty over for another 5 minutes
- Remove them from the pan and repeat with the next lot.

NB:

- This recipe can be frozen after they are cooked and defrosted individually as required
- (after challenging results are in) If not very salicylate sensitive you can increase the omega 3 fat content of the dish by adding 4 tablespoons of ground flax/linseeds