



### **Lentils a la NutBerry Maple**

2 c. lentils (I like French lentils)  
1 c. heaping Nature's Indulgence NutBerry Maple Granola  
¾ Tbsp. dried onion  
1 tsp. Sambal Oelek chili paste or crushed red pepper flakes  
2 – 3 Tbsp. olive oil  
5 c. chicken broth

Combine all ingredients in a heavy sauce pan and bring to a boil. Reduce heat to a simmer and cook until lentils are desired consistency – soft but intact. – about 40 – 50 minutes.