

# Lentil Sloppy Joes



**FOODSERVICE**

SERVING SIZE: 6

## Ingredients

- 2 tablespoons Olive Oil
- 1/2 cup Onion, Diced
- 1/4 cup Fresh Garlic, Minced
- 1/4 cup Poblano Chilies, Diced
- 1 cup Button Mushrooms, Sliced
- 3/4 cup **Furmano's Tomato Paste**
- 2 cups **Furmano's Diced Tomatoes**
- 3 cups **Furmano's Fully Cooked Lentils**, drained and rinsed
- 1/4 cup Barbeque Sauce
- 1 tablespoon Grade B Maple Syrup
- 1/4 teaspoon Smoked Paprika
- 2 teaspoons Chili Powder
- As Needed Salt To Taste
- As Needed Pepper to Taste

## In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Lentils - 108 oz.



Tomato Paste

## Preparation

1. In a medium sized pot over medium heat add Olive Oil, once Oil starts to shimmer add Onion, Garlic, Poblano Chiles and Mushrooms and cook until soft and slightly browned, about five minutes.
2. Add the Tomato Paste and Diced Tomatoes and continue to cook and stir over low heat until warmed and mixed together.
3. Add Lentils, Barbecue Sauce, Maple Syrup, Smoked Paprika and Chili Powder and thoroughly mix. Reduce heat and simmer for five more minutes. Serve Hot