Spring Tahini Sorghum Lentil Bowl

FOODSERVICE

SERVING SIZE: **10**

Ingredients

- 5 cups **Furmano's Fully Cooked Sorghum**, Drained and Rinsed
- 5 cups **Furmano's Fully Cooked Lentils**, drained and rinsed
- 4 cups Baby Arugula or Spring Mix
- 1 cup Chopped Basil
- 4 cups Grape tomatoes, halved
- 1 cup Raspberries
- As Needed TAHINI DRESSING:
- 1/4 cup Minced Garlic
- 2 teaspoons Tumeric
- 1/4 cup Lemon Juice
- 1 tablespoon Tahini Paste
- 2 tablespoons Canola Oil
- 1/4 cup Water
- 1/2 teaspoon Salt
- 1/8 teaspoon Black Pepper

In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Sorghum - 24 oz.



Fully Cooked Sorghum - 96 oz.



Fully Cooked Lentils - 108 oz.

Preparation

1. Divide Sorghum, Lentil, Arugula, Basil, and Grape Tomatoes into serving bowls
2. Place all dressing ingredients in a dressing bottle. Firmly close the lid and shake to emulsify
3. Drizzle dressing over bowls and top with Raspberries
4. Serve

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