



Ingredients in Jar:

- 1 cup red lentils
- 1 cup yellow lentils
- 1 cup red lentil pasta
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon red pepper powder (adjust to taste for spiciness)
- 1 teaspoon garlic powder
- 1 teaspoon vegetable bouillon powder

To Add:

• 6 cups of water

Instructions:

- 1. Pour contents of jar into a large pot, add
- 2. Bring to a boil, then reduce heat and simmer for about 20-25 minutes, until lentils are tender.
- 3. Serve hot, enjoy!





















