

Baked Chicken and Lentils

4 med. carrots thinly sliced (2 cups)

1 cups dry lentils (8oz)

1 tbsp instant chicken bouillon

2 Bay leaves

½ tsp poultry seasoning

1/8 tsp pepper

1 ½ cups hot water.

4 oz. Italian sausage

1- 2½ -3 lbs fryer cut up (or 4-5 chicken breasts)

salt, pepper, paprika



A recipe from Dan Delcollo's web site

www.delcollo.us/recipeindex.html

In 3-qt casserole, combine carrots, onions, lentils, bouillon, bay, salt, poultry seasoning and pepper. Add hot water; stir to mix. Bake covered 350° for 15 mins.

Meanwhile, brown sausage, set aside then brown chicken in drippings. Stir sausage into casserole mixture. Place chicken on top, sprinkle with salt, pepper and paprika. Bake 1 hour or till chicken and lentils are tender. Serves 6



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