



## **Large Green Lentil Pate**

A great flavourful alternative to Hummus

### **Ingredients:**

1 head of garlic  
1 Tbsp. plus 1/2 cup extra-virgin olive oil, divided  
1/2 cup chopped onion  
1/4 cup chopped celery  
2 Tbsp. finely chopped peeled carrot  
3 small sprigs thyme  
2 small sprigs rosemary  
1 bay leaf  
Kosher salt and freshly ground black pepper  
1 cup French green lentils or green lentils (8 ounces), rinsed  
1/2 cup dry white wine  
2 cups (about) low-salt chicken broth  
2 Tbsp. (or more) fresh lemon juice

### **Procedure:**

Preheat oven to 375°F. Cut top 1/2" off head of garlic; place on sheet of foil and drizzle with 1/2 tablespoon oil. Roast garlic until tender, about 50 minutes. Let cool; squeeze cloves from skins and set aside. Discard skins.

Meanwhile, heat 1/2 Tbsp. oil in a large heavy pot over medium heat. Add onion and next 5 ingredients; season with salt and pepper. Cook until vegetables are soft, about 5 minutes. Add lentils; stir for 2 minutes. Add wine; simmer until almost all liquid is evaporated, 4-5 minutes.

Pour in broth to cover lentils by 1". Bring to a boil. Reduce heat to medium-low and gently simmer, adding more broth or water by 1/4-cupfuls as needed, until lentils are tender, about 30-35 minutes. Let cool slightly; discard herbs.

Purée lentil mixture and garlic cloves in a food processor. Stir in remaining 1/2 cup oil and 2 Tbsp. lemon juice. Season with salt, pepper and more lemon juice, if desired.

