

<https://foodhero.org/recipes/lentil-taco-filling>

Lentil Taco Filling 50 servings	chopped onion	6 1/4 cups	<ol style="list-style-type: none"> <li>1. In a large skillet, sauté the onion, bell pepper and garlic in oil until tender, about 3 minutes.</li> <li>2. Add the lentils, chili powder, cumin and cilantro/oregano (if using). Cook and stir for 1 minute.</li> <li>3. Add broth. Bring to a boil. Reduce heat, cover and simmer until the lentils are tender, 20 to 30 minutes for brown lentils, Add water if necessary to keep the lentils just covered with liquid.</li> <li>4. Uncover; cook until mixture thickens and most of the water is gone, 5 to 10 minutes.</li> <li>5. Use for tacos, wraps or salad.</li> <li>6. Refrigerate leftovers within 2 hours.</li> </ol>
	chopped bell pepper (any color)	6 1/4 cups	
	garlic powder or clove garlic, minced	3 tbsp or 13 cloves	
	oil	4 tbsp + 1/2 tsp	
	dried lentils, rinsed	6 1/4 cups	
	chili powder	1 1/8 cups	
	ground cumin	1 tbsp + 1 tsp	
	dried cilantro or oregano (optional)	2 tbsp + 1 tsp	
	vegetable broth	3 quarts + 3 cups	