**LENTIL STEW**

**INGREDIENTS**

3/4 cup dry lentils

1 jar spaghetti sauce

1 onion (chopped)

1 cup mushrooms (sliced)

1 cup chopped peppers (optional)

2 cloves crushed garlic

oregano, basil, parsley (to taste)

1-2 Tbl olive oil

2 -3 cups prepared pasta

In a large pan saute the onions, garlic, peppers and mushrooms in olive oil until soft

Add spaghetti sauce, lentils and seasonings

Simmer until lentils are soft (about 1 hour)

If the sauce is too thick for your liking - add a little water to thin it out.

Prepare pasta as directed on package

Spoon sauce over pasta