ground leaf 🏶

Lentil and Farro Mini Meals for One (or Two)

Lentils:

1/2 cup lentils
1/4 cup water or Vegetable Stock
1/2 tsp dried oregano
1/2 tsp medium chili powder
1/2 tsp dried basil
1/2 tsp salt
1/4 tsp cumin powder
1/4 tsp onion powder
1/4 tsp garlic powder
1/4 tsp black pepper

Farro: 1/2 cup farro 1 cup water 1/2 tsp Italian Herbs 1/2 tsp onion powder 1/2 tsp salt

- 1. Add lentil ingredients to 3-quart inner pot. Place trivet on top of lentils. Add farro ingredients to small stainless steel inner bowl. Place bowl on top of trivet.
- 2. Secure lid in place > Turn valve to SEALING > Press MANUAL or PRESSURE COOK > Adjust time to 12 minutes > After 10 seconds display will read ON
- 3. When time has lapsed > Allow for NATURAL PRESSURE RELEASE > Wait until silver button on lid drops > Remove lid away from you
- 4. Serve with your favorite veggies and sauce.