

# RACHIELE/TUCCI FAMILY RECIPE

## SPAGHETTI E LENTICCHIE

### Spaghetti with Lentils

( Makes 4 Servings )

1 cup dried brown lentils, rinsed and picked over

½ pound spaghetti, broken into 1 - to 1 1/2-inch

Pieces

Freshly ground black pepper

1/2 cups Basic Tomato Sauce or

Salsa Marinara or your own favorite

tomato sauce

Place the lentils in a medium-size saucepan. Fill the pan with cold water to a level 1 inch above the lentils. Slowly bring to a simmer, and cook until the lentils are just tender, about 20 minutes. Remove from the heat and set aside.

Bring a large pot of salted water to a boil. Cook the spaghetti until *al dente*, following the package instructions. Reserve ½ cup of the cooking water before draining the pasta.

Meanwhile, drain the lentils and combine them with the tomato sauce in a saucepan large enough to hold the pasta. Bring to a simmer, cover, and cook until the lentils have blended with the sauce, about 10- minutes. Add the drained pasta, along with the reserved pasta water to make a liquid consistency. Season with pepper. Simmer the pasta and sauce together to allow the flavors to combine, about 3 minutes. Serve immediately.

Note: Lentils should not have much water left after cooking; draining may not be necessary.