



Scarlett Wines

2023 PROPRIETARY RED WINE

Spiced Lentils & Roasted Vegetables

with Herbed Yogurt

Earthy lentils and roasted vegetables meet the wine's dark berry depth; cumin and coriander echo its spice.

Serves 4 | Prep 25 min | Cook 40 min | VEGETARIAN

INGREDIENTS

- 1 eggplant, 2 bell peppers, diced
- 1 red onion and 2 carrots, diced
- 5 tbsp olive oil, divided
- 1 1/2 tsp cumin; 3/4 tsp coriander
- 1/2 tsp smoked paprika; 1/4 tsp cinnamon
- 1 1/2 cups green lentils; 1 bay leaf
- 1 shallot, minced; 2 garlic cloves, minced
- 1 tbsp each tomato paste and balsamic
- 1/2 cup vegetable stock
- 1 cup Greek yogurt; 1 tbsp lemon juice
- 2 tbsp each chopped mint and parsley
- 1/3 cup pistachios; salt and pepper

DIRECTIONS

1. Heat oven to 425°F. Toss vegetables with 3 tbsp oil, 1 tsp cumin, 1/2 tsp coriander, paprika, cinnamon, salt and pepper. Roast on two trays 30-35 min, turning once.
2. Simmer lentils and bay leaf in plenty of water 20-25 min, until tender; drain. Discard bay leaf.
3. Soften shallot in 1 tbsp oil 3 min. Add garlic, remaining spices and tomato paste; cook 1 min. Stir in lentils, stock and balsamic; simmer 5 min. Season.
4. Mix yogurt, remaining 1 tbsp oil, lemon and herbs; salt to taste.
5. Spoon vegetables over lentils. Finish with yogurt and pistachios.

POUR & SERVE

Serve slightly cool; taste before deciding whether to decant.