

# Potaje de Lentejas

*Serves: up to 6 people Cooking time: approx. 1 hr 30 minutes*

## Ingredients

1/2 kg lentils  
3 litres of water  
1 kg pork chops  
4 corn on the cob (chopped into chunks)  
1/2 kg potatoes  
1/2 kg sweet potatoes  
1/2 kg pumpkin  
1/2 cup of vegetable oil  
1 onion (peeled and chopped finely)  
4 cloves of garlic (peeled and sliced finely)  
2 beef tomatoes (skinned and chopped)  
1 small bunch flat leaf parsley  
1 small bunch fresh coriander  
1 pinch of powdered saffron  
Salt & pepper

## Method

1. Soak the lentils in a large pot overnight in cold water, the following day bring to boil in the same water. Once boiling strain, return to the pot and pour in 3 litres of fresh water.
2. Add the pork chops and the corn on the cob, bring to the boil then reduce the heat and simmer for 1 hour.
3. Soak the tomatoes in boiling water for approx 10 minutes to make them easy to peel and chop.
4. Heat the oil in a pan and lightly fry the onion and garlic, then add the chopped tomatoes and allow to cook for around 1 minute.
5. Peel and chop the potatoes, sweet potatoes and pumpkin in to manageable chunks for eating.
6. Add the onion, garlic and tomato mix and the potatoes and pumpkin to the pot with the lentils, chops and corn on the cob.
7. Add the chopped parsley and coriander, saffron and salt & pepper to taste.
8. Cook for another 30 minutes on a low heat.
9. Leave to settle for a few minutes before serving.

## Serving suggestion

Lots of fresh crusty bread, such as a baguette