

## **Cheesy Lentil and Rice Casserole**

Makes 4 servings | Serving size: 1/4 serving

## Ingredients Needed:

- 3 cups of low-sodium chicken broth
- 3/4 cup dried lentils
- 1/2 cup dry brown rice
- 3/4 cup chopped onion
- 1 teaspoon basil
- 1 teaspoon thyme
- 1/2 teaspoon oregano
- 2 teaspoons garlic powder
- 1/2 teaspoon chili powder (optional)
- Topping: 1/2 cup of cheddar cheese, grated

## **Directions:**

- 1. Preheat the oven to 300°F.
- 2. Combine all ingredients in a casserole dish (any size or shape will do)
- 3. Cover tightly with foil or a lid.
- 4. Bake for 1 hour.
- 5. Top with cheddar cheese and bake until the cheese is bubbly.

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