



## Tarka Daal Vegan Meatball Lentil Pasta

Yield: serves 12

### Ingredients

- 3 lb #603706 Vegan Meatballs
- 3 lb #613704 Red Lentil Pasta
- 4 c vegetable stock
- 3/4 c chopped parsley

### Preparation

- 1) Thaw Tarka Daal under refrigeration over night.
- 2) Pre-heat oven to 375° F.
- 3) Place meatballs in a 2 inches full hotel pan; add 3 oz of water and cover.
- 4) Cook meatballs for 10-12 minutes, covered.
- 5) Remove cover and cook meatballs for 4-6 minutes until internal temp reaches 165° F.
- 6) In large stock pot, bring 4 gallons salted water to a boil; add pasta cook 8-10 minutes until al dente.
- 7) In a large rondeau over medium heat, add Taarka Daal and stock or water; simmer 10-12 minutes.
- 8) Add cooked pasta and meatballs to the sauce, coat pasta and meatballs with sauce hold for service.
- 9) Service: Using 8 oz ladle or spoon place, 2 scoops of pasta in bowl or on plate top, with 3 meatballs and garnish with chopped parsley.