

Smoky Potato, Sausage & Kale Lentil Bowl

Yields 4 servings



Ingredients

- 2 tablespoons olive oil, divided
- 1 medium white onion, diced
- 3 cloves garlic, minced
- 3 teaspoons ancho chili powder, divided*
- 1-2 cups water
- 2 cans (14.5 ounce each) tomatoes (diced or whole), undrained
- 1 cup baby Dutch yellow potatoes, sliced
- 1 sausage of your choice (I used Hickory Farms), sliced
- 4 eggs
- 2 cups kale leaves, torn
- 4 cups cooked lentils

Directions

1. In a large skillet, heat 1 tablespoon of olive oil over medium heat. Add the onion and cook until softened. Add the garlic, 2 teaspoons of chili powder, ½ cup of water, and tomatoes. Heat until boiling and then simmer for about 15 minutes. Transfer to a blender and blend until smooth.
2. In the same, now empty skillet, heat the remaining tablespoon of olive oil. Add the potatoes, sausage, remaining 1 teaspoon of chili powder, and cook until the edges of the potatoes are beginning to soften. Add the blended tomato mixture back into the skillet and simmer until the potatoes are fully softened, about 25 minutes. While simmering, check (about every 5 minutes) to see if the sauce has gotten too thick. Add water in ½ cup increments to thin back to the desired consistency.
3. Once the potatoes are fully cooked and softened, reduce the heat to low. Using the back of a ladle, form 4 wells in the sauce. Crack an egg into each well. Cover the skillet and cook the eggs for about 8 minutes.
4. Serve over a bowl of lentils and kale leaves.

Notes

*If you can't find ancho chili powder in the spice aisle, grind your own like I did. Buy dried, whole ancho chilis (in the Hispanic foods aisle), cut off the stem, pour out the seeds, roughly chop the chili to fit into a spice grinder and grind!