Black Bean Lentil Tacos

*Main dish, Mexican*

**Makes** About 6 good-sized tacos **∙ Source** [Thegardengrazer.com](http://www.thegardengrazer.com/2013/09/black-bean-lentil-tacos.html?m=1)

**Ingredients**

* 1 cup dry brown lentils (about 3 cups cooked)
* 15 oz. can black beans, rinsed and drained
* 1 small onion, diced
* 2 cloves garlic, minced
* 3/4 tsp. cumin
* 1/2 tsp. chili powder
* 1/3 cup salsa
* 2/3 cup vegetable broth, more if needed
* Tortillas (I used corn)
* Salt to taste

**Directions**

Cook lentils according to package directions and drain.

In a large skillet over med-high heat, sauté onion for about 7 minutes. Add garlic, cumin, chili powder, salt. Heat for 2 minutes.

Reduce heat. Add lentils and black beans. Mash mixture and stir to combine.

Add salsa and vegetable broth. Stir, then heat for about 5 minutes. Add more vegetable broth as necessary to keep it a creamy, moist consistency. Tweak seasonings if needed.

Spoon into a tortilla with toppings of your choice. (OR try it as a taco bowl!)