

## 26. *Lentil Patties*

**Yield:** - 8 serves

**Ingredients:** -

2 cups	Lentils, cooked
1 cup	Wholemeal bread crumbs
½ cup	Wheat germ
½ tsp	Sea salt ground
½	Onion grated
½ tsp	Celery seeds
1 stalk	Celery with leaves, chopped fine
	Whole wheat or Soya flour
3 Tablespoons	Olive oil

**Directions:** -

1. Mash lentils, then...
2. Add all ingredients and form patties approx. 7-10 cm (3-4 inches) x 1-1.5 cm (½ inch) thick by dipping in whole-wheat or soya flour.
3. Fry in 3 tablespoons olive oil brown on both sides. Serve hot with either a salad or cooked vegetables.
4. Use ground pepper, tomato or hot chilli sauce as condiments.