

Please be advised that not all of the recipes are appropriate for all people.  
If you have specific dietary restrictions and are unsure if a recipe works for you, please contact us.

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## Lentil-Quinoa Cakes with Feta

*[From the Taste for Life test kitchen]*

### Ingredients:

- 1 c cooked brown lentils
- 1 c cooked quinoa
- 1 egg
- 2 garlic cloves
- ½ c crumbled feta cheese
- 2 tsp dried dill
- ½ c bread crumbs
- Olive oil
- Your favorite cucumber-yogurt dip

### Directions:

- Combine lentils, quinoa, egg, garlic, feta, and dill in a food processor or high-speed blender. Blend until well combined.
- Shape mixture into approximately 14 (1 inch) balls.
- Roll balls in bread crumbs until covered.
- Flatten each ball into a patty shape.
- Heat oil in a large nonstick sauté pan over medium heat.
- Add patties and fry until golden about 3 minutes per side.
- Serve with cucumber-yogurt dip.