

BANANA LENTIL MUFFINS

Yield: 6 Servings Cost/Serving: \$0.68

Ingredients:

1 cup red, yellow, or green lentils, cooked

3/4 cup banana, mashed

1/4 cup applesauce

1/4 cup honey

1 tsp vanilla

2/3 cup oats

2/3 cup flour, white whole wheat

1 tsp baking soda

1 tsp cinnamon

1/2 cup chocolate chips (pr nots or dried fruit)

1 egg

Directions:

- 1. Preheat oven to 375°F
- 2. Add cooked lentils and applesauce to food processor until smooth.
- 3. Add mashed banana, egg, honey, and vanilla and process again.
- 4. Add oats, flour, baking soda, and cinnamon and process until mixed.
- 5. Add chocolate chips (or variation) and pulse a couple times to combine.
- 6. Scoop into greased or lined muffin tins and bake at 375°F for 18-20 minutes or until a toothpick inserted into center comes out clean.

Nutrition Fa	cts
6 servings per container Serving size 1 muffin (0.0g)	
Amount Per Serving Calories	290
	aily Value
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 30mg	10%
Sodium 220mg	10%
Total Carbohydrate 49g	18%
Dietary Fiber 9g	32%
Total Sugars 16g	
Includes 10g Added Sugars	20%
Protein 10g	
Vitamin D 0mcg	0%
Calcium 50mg	49
Iron 2.9mg	159
Potassium 420mg	89

Source: MT Harvest of the Month and The Lean Green Been

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