

Club Cherry Bomb

From : Jeff Spurgess

| Prep Time: 30 Minutes

| Cook Time: 1.5 Hours



Directions

- Preheat the oven to 450 degrees. Place all of the tart cherries, chili peppers, garlic and red bell peppers on parchment paper and roast for at least 30 minutes.
- In a huge pot, put broth, lentils, tomatoes, diced onion, 1/2 of the rhubarb, bay leaves...cook until lentils are soft (30 min).
- Remove bay leaves, add tomato paste, 1/2 of the roasted tart cherries, 1/2 of the roasted red bell peppers, 1/2 of the roasted chili peppers, smoked paprika, cumin, coriander and black pepper to lentil pot and blend with an emersion blender.
- Add the balsamic vinegar, other 1/2 of the cherries, other 1/2 of the red bell peppers, other 1/2 of the chili peppers, kidney beans and other 1/2 of the rhubarb. Let simmer for at 30-40 minutes...add water if it's too thick.

Ingredients

- Vegetable Broth/stock – 3 boxes
- Red Lentils – 2 bags
- Red Onion – 1 large
- Garlic – 2 heads
- Rhubarb
- Cherries
- Red Chili Peppers
- Crushed Tomatoes
- Tomato Paste
- Red Bell Pepper
- balsamic vinegar
- 6 cans of kidney beans.
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon black pepper
- 4 bay leafs

Toppers/Sides:

Cherry Bomb Salsa

- 1 cup petite diced tomatoes (drained well)
- 1/2 cup finely diced onion
- 1/4 cup finely diced jalepino
- 1/2 cup toasted chopped cashews
- 4 tablespoons chocolate cherry balsamic
- Healthy shake of Lowrey's Seasoning
- Pinch of dried thyme

Mix everything together and let it sit 15-20 minutes before serving.

Notes

I topped this with shredded smoked salmon, pistachios and pumpkin seeds, then added a slice of cherry walnut sour dough bread—perfect!

