

Lentil Salad

written by The Recipe Exchange | May 25, 2015

Ingredients

1 cup dried lentils
1 cup diced carrot
1 cup diced red onion
2 cloves garlic – minced
1 bay leaf
1/2 tsp. dried thyme
water – as needed
1/4 cup olive oil
2 Tbls. lemon juice – preferably fresh
1/2 cup diced celery
1/4 cup chopped fresh parsley
1 tsp. salt
1/4 tsp. black pepper

Directions

In a saucepan combine lentils, carrots, onion, garlic, bay leaf, and thyme. Add enough water to cover by 1". Bring to boil, reduce heat and simmer uncovered for 15-20 minutes or until lentils are tender but not mushy.

Drain lentils and vegetables and remove bay leaf.

Add olive oil, lemon juice, celery, parsley, salt, and pepper.

Toss to mix and serve at room temperature.