

Mediterranean Lentil Salad

Jacob · 28/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

8

Description

This lentil salad takes on a nice refreshing flavor and texture thanks to the addition of crunchy celery with a bright lemon dressing

Ingredients

- - 1 cup dry brown lentils - 1 cup diced carrots - 1 cup red onion
- diced - 2 cloves garlic
- minced - 1 bay leaf - ½ teaspoon dried thyme - 2 tablespoons lemon juice - ½ cup diced celery - ¼ cup chopped parsley - 1 teaspoon salt - ¼ teaspoon ground black pepper - ¼ cup olive oil

Instructions

1. Combine lentils
2. carrots
3. onion
4. garlic
5. bay leaf
6. and thyme in a saucepan. Add enough water to cover by 1 inch; bring to a boil
7. reduce heat and simmer uncovered for 15 to 20 minutes or until lentils are tender but not mushy. Drain lentils and vegetables and remove bay leaf. Add olive oil
8. lemon juice
9. celery
10. parsley
11. salt and pepper. Toss gently to mix and serve at room temperature.