



Maple Leather Company & GreatBags® presents...  
Selections from our “Mucho Easy” Recipe Collection

### *Marinated Lentil Salad*

An incredibly easy salad with protein and your favorite veggie flavors.

Cook 1 or 2 cups of lentils according to package directions until tender, being careful not to over-cook.

I prefer the dark lentils for salads and used the small French "Dupuy" ones this time.

Chop and saute your chosen vegetables till tender crisp,  
7-10 minutes:

1 onion, chopped

1 red pepper, sliced ( I substituted chopped sundried tomatoes and added them at the end)

1 celery rib, chopped

1 carrot , sliced in rounds or 1/2 rounds

1 c. broccoli florets (peeled and chopped stalks OK too)

Allow veggies to cool in large bowl and add drained lentils.

Mix the dressing:

Juice of 2 lemons

1/4 c. balsamic vinegar

Olive oil to taste

fresh parsley and cilantro to taste

Stir all together and add salt and pepper to taste.

You can also add:

1/2 cup thawed frozen peas

4 oz. feta cheese

Mix well and serve warm or chilled.

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)