

LENTIL SALAD

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

In a saucepan combine lentils, carrots, onion, garlic, bay leaf, and thyme.

Add enough water to cover by 1 inch. Bring to boil, 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, lemon juice, celery, parsley, salt and pepper.

Toss to mix and serve at room temperature.