



## GREEN LENTIL SALAD WITH FETA

### INGREDIENTS

2 cups lentils	1/3 cup red wine vinegar
1 bay leaf	2 tablespoons fresh parsley, minced
1 carrot, peeled and diced	1 teaspoon fresh thyme, minced
1 celery stalk, diced	8 ounces Feta, crumbled or cubed
1 medium red onion, diced	Kosher salt
2/3 cup extra virgin olive oil	Fresh cracked black pepper

### DIRECTIONS

1. Place lentils and bay leaf in a large pot and cover with 3 inches of water. Bring to a boil then reduce and simmer for 30 minutes.
2. Drain the lentils well and spread them on a baking sheet. Drizzle with vinegar and olive oil and let cool.
3. While the lentils cool, sauté the onion, carrot, and celery together in a pan with a little olive oil until they are slightly soft. Season with salt and pepper.
4. Remove from heat and add herbs. Combine cooled lentils with sautéed vegetables and Feta and stir gently.
5. Refrigerate for at least 1 hour. Serve with a bit of Feta on top.

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