

LEBANESE LENTIL SALAD

(slightly modified from Susan's [*Simply Vegetarian Cookbook*](#))

3 cups vegetable broth or water
1 cup French green lentils
1 teaspoon kosher salt, divided
3 tablespoons sherry vinegar
1 teaspoon Dijon mustard
2 tablespoons olive oil
2 cups peeled and diced cucumber
1½ cups halved cherry tomatoes
½ cup crumbled feta cheese
¼ cup fresh mint leaves, thinly sliced
¼ teaspoon freshly ground black pepper

Bring the broth (or water) to a boil in a medium pot. Add the lentils and ½ teaspoon of salt. Reduce the heat to a simmer, cover, and simmer for 15 to 20 minutes, or until the lentils are tender and the liquid is absorbed. If there is any liquid remaining, drain it.

In a large bowl, whisk together the sherry vinegar and Dijon mustard. Whisk in the olive oil until emulsified. Add the cooked lentils, cucumber, tomatoes, feta cheese, and mint, and toss to coat. Season to taste with the remaining ½ teaspoon of salt and the pepper.

Serve at room temperature.