

## **LENTIL SALAD WITH CARROTS AND CUCUMBERS**

*(from The Bewitching Kitchen)*

- 1 cup dried green lentils
- 2 fresh bay leaves
- ¼ cup red wine vinegar
- 3 tablespoons extra-virgin olive oil, plus more to taste
- 1 tablespoon Dijon mustard
- 1 tsp salt
- 2 teaspoons agave nectar
- 1 large lemon, zested and juiced
- ground black pepper to taste
- 3 medium carrots, julienned
- 1 small cucumber, sliced thin

Sort through lentils, removing any small pebbles or stones, then rinse them well. Add lentils and bay leaves to a large pot and add enough water to cover by 2 inches. Bring to a boil on high then reduce heat to maintain a simmer. Cover and simmer until lentils are tender, 15 to 20 minutes. Discard the bay leaves. Drain the lentils and rinse with cold water. Line a sheet pan with a towel and pour lentils out evenly onto the pan to dry and cool.

While the lentils cook, prepare the vinaigrette: in a large bowl, combine vinegar, olive oil, mustard, agave nectar, half the lemon juice, salt and pepper. Whisk well. Stir in the carrots and cucumber to coat, then add the cooled lentils and toss again. Taste and adjust the seasonings for salt and pepper. Finish with a drizzle of olive oil, more lemon juice to taste and the lemon zest.