

Ingredients

- 2 Cups lentils
- 3 Cups water
- 3 green onions, sliced
- 6 stems of rainbow chard, stems and leaves sliced
- 3 carrots, peeled and sliced
- 3 radishes, sliced
- 1/2 bunch fresh herbs (parsley, cilantro, basil, or chives), chopped
- 1/4 Cup red wine vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 Cup olive oil
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Directions

1. Add lentils and water to medium saucepan. Bring to a boil, reduce heat to medium low and let simmer for 15 to 20 minutes or until lentils are soft. Spread onto a sheet pan to let cool.
2. In a large mixing bowl, toss together lentils, green onions, chard stems, chard leaves, carrots, radish, and herbs.
3. Add in olive oil, vinegar, salt, and pepper.
4. Taste and adjust seasonings.
5. Serve and enjoy!

Chef's Choice: Any seasonal vegetable can be used. Try adding carrots or radishes!