

Great RECIPES



Aromatic Lentil Salad with 180 Acres Marinated Chevre.

Serves: 4.

Ingredients

½ cup Raw Materials French Green Lentils
500ml Moredough Kitchens Chicken Stock
1 large carrot finely diced
1 large stick of celery finely diced
1 medium tomato finely diced
½ cup cauliflower finely diced
½ cup continental parsley chopped
¼ cup toasted almonds chopped
1Tbspn toasted sesame seeds
100g 180 Acres Marinated Chevre
1 tspn cumin
1 tspn thyme leaves, preferably fresh but dried will do
Raw Materials Everyday EVO Oil
Zest and juice of a lemon
RM Wild Garlic Salt Flakes and black pepper



Lentils.

Simmer lentils in MK stock.

Cook for 25 minutes or until lentils are tender.

The salad.

Combine lentils with vegetables, parsley, almonds and sesame seeds.

Dress with cumin, thyme, lemon and season to taste.

Top with marinated chevre and little of the oil.

Cook's Notes:

This salad is great warm or cold and makes an ideal accompaniment to a lamb roast or meat from the BBQ.

Try varying the size of the chopped ingredients. Slice the cauliflower, celery and carrot very finely on a mandolin or leave them chunky. It really depends on your chopping skills, time and inclination.

I like to cook a batch of lentils and store them in portions in snap lock bags in the freezer.

Blanche them quickly in hot water to refresh ready for use.

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