

# Great RECIPES



## Warm Silverbeet and French Green Lentil Salad with Marinated Cows Fromage.

Server 4 as a main 6 as a side.

### Ingredients

150g Raw Materials French Green Lentils  
500ml Moredough Kitchens Chicken Stock  
(or vegetable stock )  
150g Silverbeet (third of a bunch)  
6 sprigs Mint – leaves picked and torn  
6 sprigs Fennel fronds – coarsely chopped  
6 sprigs Dill – coarsely chopped  
4 Spring Onions – diagonally sliced 1 Lemon - juiced  
1/3 cup Raw Materials Extra Virgin Olive Oil  
150g 180 Acres Marinated Cows Fromage - crumbled  
Raw Materials Salt Flakes and freshly ground pepper



Place lentils in small saucepan and cover with chicken stock.  
Bring to the boil over medium heat then simmer for 10-15 mins or until  
lentils are tender. Drain.  
Shred the silverbeet very finely and combine with hot lentils and  
spring onions in a large bowl. Season with salt and pepper.  
Add lemon juice, oil and herbs and toss gently.  
Stir through the marinated cows fromage,  
Season again to taste and serve immediately.

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