## Zov's Lentil Salad with Lemony VInaigrette

Author: From Zov Karamardian, owner chef of Zov's Bistro, Tustin, CA

## Carolyn T's <br> Main Cookbook

## Servings: 8

Notes: You can also add things like corn or peas. Or artichoke hearts. Or substitute sun-dried tomatoes instead of fresh tomatoes.

1. Do not soak the lentils. Using a large saucepan or Dutch oven, bring lentils to a boil, reduce heat and simmer until tender, about 10-15 minutes. DO NOT overcook. Rinse in cold water and drain. Toss the lentils with the olive oil and put into a large bowl and set aside.
2. Cut up all the vegetables and add to lentils. Toss lightly. (Can be made ahead to this point and will keep for 1-2 days as long as you don't toss it with the dressing.)
3. Prepare salad dressing - can be made in a large measuring cup, using a whisk to blend. JUST before serving, pour the dressing over the salad, toss and serve. Add more salt or pepper to taste.
