Recipe By Amber Share for Native Food & Wine

Lentil Salad
Serves 3-4 as a side dish

All lentils require different cooking times so follow the directions for the type you have bought -- all types are good. Or, you can pop open a can if you're short on time.

2 cups lentils, cooked, or 1 can lentils, rinsed and drained
2 tablespoons snipped chives
3-4 radishes, sliced thin
8 cherry tomatoes, quartered
a few crumbles of Parmigiano cheese, or other hard cheese
1 teaspoon dijon mustard
1/4 cup extra virgin olive oil
1 teaspoon white, red or malt vinegar
salt & freshly ground pepper

Combine dijon, vinegar and a couple pinches of salt in a bowl. Blend until salt dissolves. Add olive oil and whisk until emulsified. Add all ingredients and toss. Top with a few turns of the pepper grinder.