

LENTIL, ZUCCHINI & ARUGULA SALAD

INGREDIENTS

- 2 C Imagine vegetable broth
- 1 C Lentils

- 1/4 lb Zucchini (rinsed) (diced) (pat dried)
- 3 T Chives (chopped)
- 1 clove Garlic (minced)
- 1/2 lb Tomatoes (cherry or grape)

- 2 T Extra virgin olive oil
- Lemon (juice 1/2 the lemon)

- 1/2 C Arugula leaves (rinsed & dried)
- 2 T Pine nuts (roasted)
- Salt to taste



COOKING INSTRUCTIONS

- 1 Place vegetable broth & lentils in a 3 qt. covered pot on medium high temperature
- 2 When broth boils, turn temperature down to medium & cook until lentils are tender
- 3 Drain & pat dry

DIRECTIONS

- 1 Mix zucchini in with the lentils
- 2 Add chives, garlic & tomatoes
- 3 Whisk olive oil, lemon juice with salt
- 4 Toss salad with dressing & fold in the arugula & toasted pine nuts

