



Lentil Salad with Cranberries, Walnuts, and Feta Cheese

1/2 cup mixed autumn lentils
2 garlic cloves, minced
1 shallot, peeled, minced
1 teaspoon salt
2 Tablespoons fresh lemon juice
2 Tablespoons red wine or cider vinegar
2 Tablespoon olive oil
1/2 cup walnuts, toasted; coarse chopped
1/2 cup dried reduced sugar cranberries
1/2 cup crumbled feta cheese
2 Tablespoons minced chives
3 Tablespoons coarse chopped fresh oregano
Salt; ground black pepper to taste
Garnish: Fresh oregano sprigs as desired

Rinse; pick over lentils. In small saucepan, combine lentils and water to cover plus 2 inches. Add garlic, shallots, and salt. Bring to a boil; reduce heat to medium; simmer for 25 minutes or until tender but firm. Drain.

Whisk lemon juice, vinegar, and oil together; stir into drained lentils.

Add toasted chopped walnuts, cranberries, cheese; chives, and oregano; season with salt and pepper. Garnish with fresh oregano sprigs if desired.
Serve: at room temperature Yield: Serves: 4

About the Recipe: If you are looking for a side dish to serve that's delicious and as well as nutritious, this one is a perfect choice. Fall colored lentils add a touch of autumn that is combined with some tasty Greek flavors. Team it with your favorite lunch or dinner entrée.