

Lentil Salad



cup of raw lentils

pinch of salt

tomato

feta

glug of olive oil

Juice of half a lemon

handful of Mint

- Soak the lentils in some cold water for about half an hour
- drain and rinse them
- Add to a pot with enough salted water to cover them and cook on a medium heat for 30minutes until soft
- Drain and rinse again
- Cut up tomato and feta and add to cooked lentils along with torn up mint leaves and a good glug of olive oil and the juice of half a lemon.

<http://whyamnotskinny.wordpress.com/>