Lentil Salad with Grilled Vegetables and Feta Spread
From – Giant's Savory Magazine

1 cup lentils
6 oz green beans
½ cup jarred roasted red peppers, sliced
1 small eggplant, cut into ¼ inch slices
1 large zucchini, cut into ¼ inch slices
cooking spray
¾ oz fresh mint
½ cup parsley
¼ cup olive oil
2 Tbsp balsamic vinegar
4 oz crumbled feta cheese
½ cup part skim ricotta cheese

• Preheat broiler to high.
• Rinse the lentils and place in a saucepan with 2 cups water. Cook uncovered at a bare simmer for 20 minutes.
• Raise heat add green beans, cover and cook 5 minutes or until beans are crisp tender and lentils are cooked but not mushy. Drain.
• While lentils and beans are cooking, spray a baking sheet with cooking spray.
• Working in batches, place eggplant and zucchini slices on baking sheet and spray with cooking spray.
• Broil for 3 minutes flipping halfway through. Repeat for all vegetables.
• In a serving bowl combine: lentils, beans, peppers, eggplant, zucchini, half the mint leaves, and parsley.
• Sprinkle with olive oil and vinegar.
• Salt and pepper to taste.
• Toss to combine.
• To make the feta spread, put the remaining mint in a food processor with the feta, ricotta, and 2 Tbsp water. Puree until smooth. Spoon over the salad or serve separately with bread.

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