## **Nutty Lentil Salad**



- 1-½ cups dried Nature's Earthly Choice™
  Organic Lentil Trio, rinsed
- 2 red apples, skins on and chopped
- 1 stalk celery, chopped
- ¾ cup pecans, chopped
- 2 tablespoons parsley, finely chopped

## **Dressing**

- ½ cup vegetable oil
- 2 tablespoons Dijon mustard
- 2 tablespoons cider vinegar
- ½ teaspoon salt

## **Directions**

- 1. In a large saucepan, place lentils in 6 cups water. Bring to boil, reduce heat, cover and simmer for 20-25 minutes until the barley's tender. Do not overcook. Drain and rinse in cold water.
- 2. In tightly lidded jar, combine dressing ingredients. Shake well.
- 3. In salad bowl, add dressing to Nature's Earthly Choice™ Organic Lentil Trio. Toss well. Add other salad ingredients and mix. Chill in fridge for at least one hour before serving.