



Lentil Salad with Tomato and Dill

Ingredients:

1 cup dried lentils (preferably French lentils)
1 large garlic clove, chopped
1 tsp. salt, or to taste
3/4 lb. tomatoes, diced (2 cups)
4 large scallions, thinly sliced (3/4 cup)
1/4 cup chopped fresh dill
1/4 cup thinly sliced fresh basil
3 Tbsp. red-wine vinegar, or to taste
1/4 cup extra-virgin olive oil
1/4 tsp. black pepper

Procedure:

Bring 4 cups water to a boil in a 2-quart heavy saucepan with lentils, garlic, and 1/2 tsp. salt, then reduce heat and simmer, uncovered, until lentils are just tender, 15 to 25 minutes. Drain in a large sieve, and then transfer to a large bowl.

Toss hot lentils with tomatoes, scallions, dill, basil, vinegar, oil, pepper, and remaining 1/2 tsp. salt, or to taste.

