

Hearty Potato and Lentil Salad



FOODSERVICE

SERVING SIZE: 4

Ingredients

- 1 unit Lemon for Zest/Juice
- 2 cups Fresh Asparagus, sliced
- 5 cups Fingerling Potatoes, sliced
- 2 teaspoons Olive Oil
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 2 cups **Furmano's Fully Cooked Lentils**, drained and rinsed
- 1/4 cup Green Onions, Sliced
- 1/2 cup Sun Dried Tomato Strips
- 1/2 cup Feta Cheese, Crumbled
- 2 cups Baby Arugula
- 1 unit Avocado, Sliced
- 1/4 cup Italian Dressing

In This Recipe



Fully Cooked Lentils - 24 oz.



Fully Cooked Lentils - 108 oz.

Preparation

1. Preheat oven to 425F. Zest and Juice Lemon, set aside.
2. In a medium sized mixing bowl toss Potatoes with Olive Oil, Salt and Pepper. Roast for 12 minutes.
3. Add Asparagus to baking sheet with Potatoes and bake for another 12-14 minutes until the potatoes are tender a little crispy.
4. In a medium sized mixing bowl combine Lentils, Green Onions, Sun Dried Tomatoes, Feta, Baby Arugula. Toss.
5. Add Potatoes and Asparagus to mixture and toss. Top with slices of Avocado and drizzle the Italian Dressing on top.

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