

# Pea and Lentil Salad

Printed from Lentil Recipes at <http://www.lentilrecipes.co.uk/>

*This simple salad is a lovely way to serve lentils - it's fresh, minty and has some delicious Mediterranean flavours. Try serving it with lamb cutlets for dinner or with some sauteed new potatoes for lunch.*

## Ingredients:

300g frozen peas  
2 x 400g tins green lentils, rinsed and drained  
2 tbsp. caster sugar  
4 tbsp. white wine or cider vinegar  
Bunch of mint  
200g feta cheese  
2 tbsp. olive oil

## Directions:

1. Cook the peas for 3 to 4 minutes in boiling water until just tender, then drain.
2. Finely chop the mint. Mix together the peas, mint, lentils, vinegar and sugar, add the olive oil and stir well.
3. Crumble the feta into the salad and season well with salt and pepper. Serve.

*Author: Laura Young*