



## **Salade des Lentilles au Fromage de Chèvre**

*From Ruthanne Long's Markets of Provence, this is one of my favorite salads. It's easy, nutritious and very tasty. I omit the tomatoes in winter, using them only when in season.*

*Serves 8*

### **Ingredients**

1½ cups lentilles de Puy (French green lentils; or substitute brown lentils)  
6 cups chicken stock  
1 clove garlic, pierced with a toothpick  
1 teaspoon *herbes de Provence*  
1 small bay leaf  
1 tomato, peeled, seeded and finely chopped  
3 green onions, finely chopped, including some green tops  
1 tablespoon fresh parsley, minced  
1 tablespoon capers, drained

### **Vinaigrette**

½ cup extra virgin olive oil  
2 tablespoons fresh lemon juice  
1 teaspoon Dijon mustard  
½ teaspoon Kosher salt  
Freshly ground black pepper to taste  
½ cup fresh goat cheese, crumbled  
Lightly toasted French bread

### **Method**

Rinse and pick over the lentils to remove any stones. Put the lentils in a 4-quart saucepan and add the chicken stock, garlic, herbs, and bay leaf. Bring to a gentle simmer and cook uncovered for 20 to 30 minutes, or until tender. Do not overcook or the lentils will be mushy. Drain and let cool. Remove the garlic clove and bay leaf.

Put the lentils in a bowl and add the tomato, green onions, parsley, and capers. Whisk together the vinaigrette ingredients, add to the lentils, and toss gently. Sprinkle the crumbled goat cheese on the top. Serve with the French bread.