

Lentil & Mandarin Orange Salad

*From the Kitchen of
Well Life with Miriam*

4 Servings

Ingredients:

- 1 Tbsp. lemon juice
 - 1 Tbsp. olive oil
 - 2 cloves of garlic, crushed
 - ½ tsp. ground cumin
 - 1 cup lentils, cooked
 - 10 oz. can mandarin oranges, drained
 - 1 small red onion, diced
 - ¼ cup olives of your choice (green with pimento, kalamata)
 - 2 Tbsp. chopped parsley
 - Pinch of ground cloves
 - Salt and pepper to taste
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Directions:

In a medium bowl, mix lemon juice, oil, garlic, cumin, salt, pepper, and cloves.

Gently stir in cooked lentils, orange pieces, onion, olives, and parsley.

Serve over a bed of lettuce or as a side dish.

