

RECIPE | TOMATOES

# GOOD LUCK LENTIL DIP



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## INGREDIENTS

- 1 dry pint** Pure Flavor® Organic Juno® Bites Red Grape Tomatoes, quartered
- 8 oz** lentils, cooked to package instructions & chilled
- 8** large basil leaves, finely chopped
- 1** large garlic clove, minced
- 1 cup** feta, crumbled
- 2 tbsp** olive oil
- 1 tbsp** balsamic vinegar
- 1 tsp** lemon juice

- 1 tsp** dried oregano
- ¼ tsp** lemon zest
- Salt & pepper, to taste
- Baguette, sliced for serving

## DIRECTIONS

- 1** Add tomatoes, basil, garlic, vinegar, oil, lemon zest, and oregano in a large bowl. Season with salt and pepper to taste and stir gently.
- 2** Remove lentils from the refrigerator and add to the bowl.
- 3** Add feta and gently stir until ingredients are combined.
- 4** Serve with baguette slices.

Pro Tip: For best results, refrigerate for at least an hour or make this the night before and store in the fridge.



**15 min**

**15 min** PREP. | **0 min** COOKING



**4**



**easy**