



RECIPE | TOMATOES

GOOD LUCK LENTIL DIP



15 min
PREP.



4



easy

15 min

0 min
COOKING

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.