

# Lentil Salad with Tomato

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Yield Makes 4 to 6 side-dish servings

Active Time 25 min

Total Time 35 min

## Ingredients

- 1 cup dried lentils (preferably small French lentils)
- 1 large garlic clove, chopped
- 1 teaspoon salt, or to taste
- 3/4 lb tomatoes, diced (2 cups)
- 4 large scallions, thinly sliced (3/4 cup)
- 1/4 cup chopped fresh dill
- 1/4 cup thinly sliced fresh basil
- 3 tablespoons red-wine vinegar, or to taste
- 1/4 cup extra-virgin olive oil
- 1/4 teaspoon black pepper

## Preparation

Bring 4 cups water to a boil in a 2-quart heavy saucepan with lentils, garlic, and 1/2 teaspoon salt, then reduce heat and simmer, uncovered, until lentils are just tender, 15 to 25 minutes. Drain in a large sieve, then transfer to a large bowl.

Toss hot lentils with tomatoes, scallions, dill, basil, vinegar, oil, pepper, and remaining 1/2 teaspoon salt, or to taste.