

# EAT THIS! DRINK THAT!

with **BORDEAUX**

## MEDITERRANEAN WARM LENTIL SALAD

### INGREDIENTS

- 250 g (1 ¼ cup) dried lentils
- 300 g (10.6 oz) cherry tomatoes
- 5 sprigs fresh thyme
- 3 tbsp balsamic vinegar
- Sea salt to taste
- 1 small red onion thinly sliced
- 4 tbsp red wine vinegar
- 3 tbsp extra virgin olive oil
- 1 clove garlic crushed
- Freshly ground black pepper
- 2 tbsp finely chopped parsley
- 2 tbsp finely chopped fresh basil
- 2 tbsp finely chopped fresh thyme
- 100 g (3.5 oz) fresh mozzarella torn into chunks

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|------------------|------------|
| <b>Prep Time</b> | 5 minutes  |
| <b>Cook Time</b> | 20 minutes |
| <b>Serves</b>    | 4 people   |

### Wine Pairing

Château Dumas Cenot Bordeaux  
Supérieur 2014

### DIRECTIONS

Preheat the oven to 180°C. Line a small baking sheet with parchment paper. Rinse and cook the lentils according to package instructions.

Place the cherry tomatoes on the baking sheet, arrange the thyme sprigs on top, drizzle with extra virgin olive oil, balsamic vinegar, and sprinkle with salt. Roast for 20-25 minutes, until the tomatoes are blistered and start to burst. Discard the thyme and allow the cherry tomatoes to cool slightly.

Meanwhile, place the sliced onion in a medium bowl, pour the vinegar, sprinkle with sea salt, stir and set aside for a few minutes to allow the onion to soften. Put the cooked lentils in a large bowl, add the onion, drizzle the dressing, add the chopped herbs and stir to mix.

Place the roasted cherry tomatoes and torn mozzarella on top and serve.



**GREAT  
VEGETARIAN  
OPTION!**