

Champagne Lentil & Chorizo Salad

YOU WILL NEED

1 pouch Merchant Gourmet
champagne lentils (LEN104)
200g chorizo - diced (SAU037)
1 red pepper
150g Roasted piquillo pepper strips
(PEP153)
50g rocket
75g SunBlush® tomatoes (TOM150)

Dressing:

1/4 clove garlic
1 tsp dijon mustard (MST697)
3 tbsp lemon juice (JU1041)
6 tbsp olive oil (EVO203)
pinch sea salt
pinch black pepper



SERVES 2

APPROX 20 MINS

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PROCEDURE

For the dressing, peel and finely chop the garlic. Whisk together with the dijon mustard, lemon juice, olive oil and seasoning

Fry the chorizo for a few minutes until crisp, drain the excess oil

Finely dice the red pepper and chop the rocket

Put the Champagne lentils into a bowl and break-up slightly, add the chorizo, red pepper, piquillo pepper, rocket, dressing and mix together.

Put in a serving dish and top with SunBlush® tomatoes



TOP TIP

Why not try this with any of our other Merchant Gourmet lentils!

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