

# Warm Moroccan Lentil Salad

*Recipe by: Chef Mike Trost*

## The Ingredients

4 cups water  
2 cups lentils  
1 slice of onions  
2 small chopped apples  
2 pears (peeled) and chopped  
1 oz raisins  
2 cups of large diced pineapple  
1 small onion (diced)  
lemon zest (your preference)  
1/2 juice of freshly squeezed lemon  
salt  
pepper  
olive oil drizzle  
red wine vinegar drizzle (optional)



## The Directions

To cook lentils:

Rinse lentils in a fine mesh strainer. In a medium pot over medium-high heat, add lentils, slices of onion, water and a pinch of salt. Bring to a boil then reduce heat, cover, and let simmer until tender, 35-45 minutes. Drain excess liquid from lentils then season with salt and pepper and serve as desired.

## The Warm Salad

Remove cooked onion slices from lentils. In a large bowl, add the chopped apples, pears, pineapple, raisins and diced raw onion and mix. Add the lemon zest to your liking and squeeze over mixed ingredients the fresh squeezed lemon juice. If desired, sprinkle more salt and pepper to taste. Drizzle olive oil and for a savory kick, drizzle some red wine vinegar.