



Leafy Lentil Salad with orange zest dressing



1/2 cup Burrum Biodynamics dry lentils
3 cups water
4 eggs, room temperature
150g green beans, trimmed and cut into 3cm lengths
100g mixed leaves
6 baby tomatoes, halved
50g pitted kalamata olives

DRESSING
2 tbsp olive oil
1 orange zest, 1/2 juice
1 tbsp red-wine vinegar

Bring water to the boil then simmer lentils until tender for approx 25 mins then drain.
Boil eggs gently in a saucepan on stove for 4 minutes. Carefully remove the eggs with a slotted spoon and transfer into cold water. Peel and quarter when they have cooled.
Blanch beans in boiling water for 5 minutes. Drain and cool.

DRESSING
Grate whole orange very finely to collect zest. Half orange then juice one half. In a small bowl mix juice, zest and red-wine vinegar.
Line serving platter with leaves, scatter lentils, beans, tomatoes, olives and top with quartered eggs.
Carefully drizzle the orange zest dressing when ready to serve.

Serves 4 people.