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## Lime-Infused Lentil Salad

By Julianne Penner, RD

### Ingredients

- 2 cups brown or green lentils, cooked and drained
- ½ cup onion, finely chopped
- 2 roma tomatoes, chopped
- ¼ cup lime juice
- 1 bell pepper, diced
- ½ bunch cilantro, chopped
- 2 carrots, grated
- ½ teaspoon salt

### Instructions

1. Soak the onions in the lime juice while chopping other ingredients.
2. Combine all ingredients in a bowl.

### Bonus Tips

- Serve with toasted corn tortillas.
- This is also delicious topped with almond feta and sliced radishes.
- This recipe can be even easier if you use pre-cooked lentils. If using dry lentils, boil them for 20-35 minutes until soft and drain before mixing into this recipe.

### Check it Out

- Gluten free