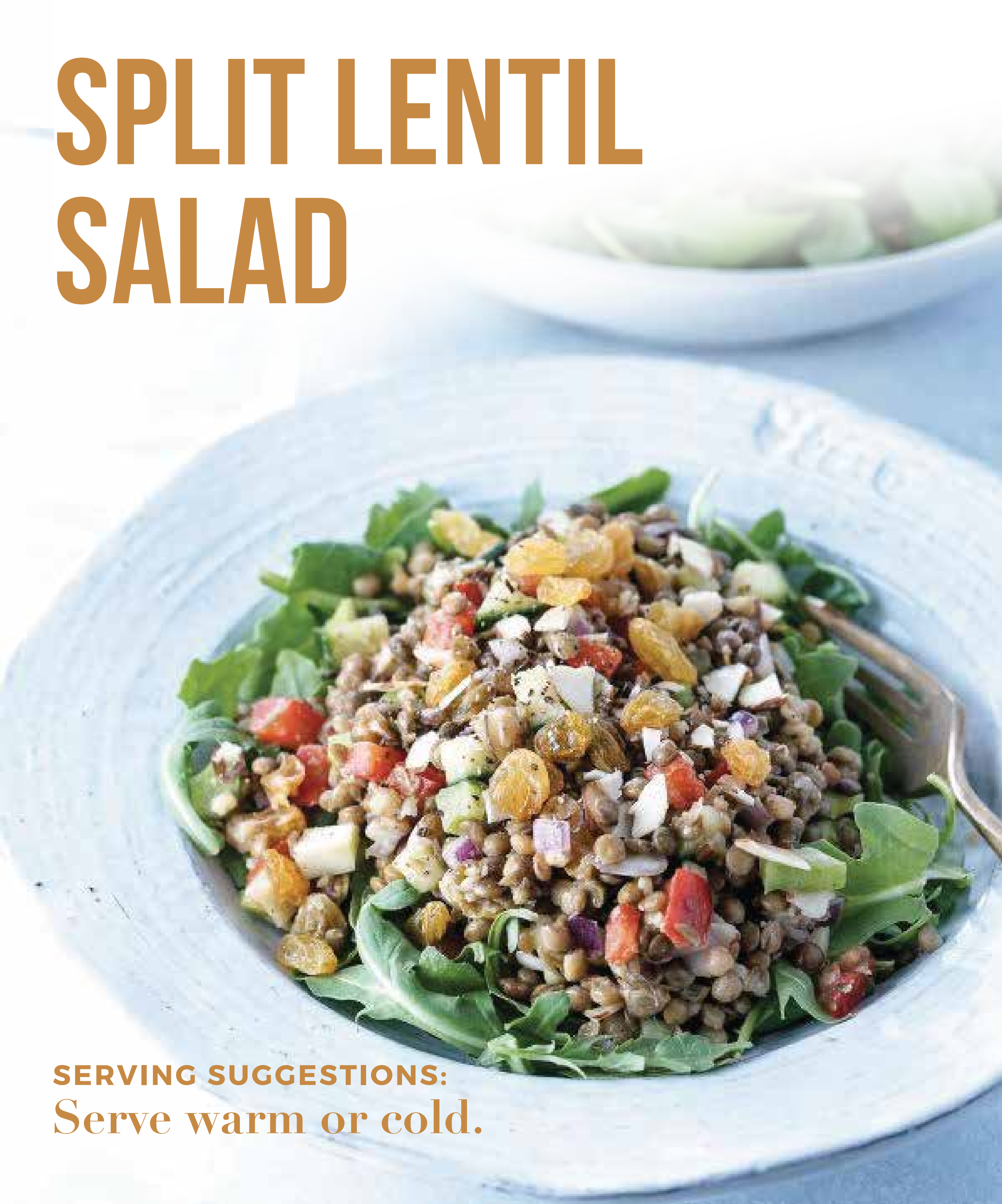


SPLIT LENTIL SALAD



SERVING SUGGESTIONS:
Serve warm or cold.

INGREDIENTS

1 cup French green lentils

¼ tsp. turmeric

1 cup chopped steamed mixed veggies

Suggested: carrot, beans, broccoli, etc

Large chunks of tomato, cucumber, scallions,
and fresh mint (10-12 leaves)

Salt to taste

FOR DRESSING:

1 tsp. ginger garlic paste

2 tbsp. extra virgin organic cold pressed olive oil

2 tbsp. lemon juice

2 tsp. Spicebox Organics **DAL TADKA MASALA**

Add all ingredients in a small bowl and mix well

DIRECTIONS

1



Soak lentils
for one hour.



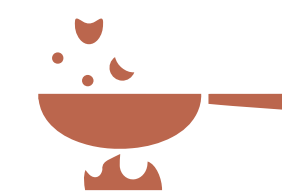
Wash well

2



Boil with 2 1/2 cups water
with salt and turmeric.

3



Cook till soft
but not mushy.

4



Drain the
water.

5



Cool lentils and
mix with vegetables.



Top with
dressing.
Toss.