Lunch

SALMON, LENTILS, AND RICE SALAD AND DRIED APPLE

\$4.41/SERVING EST



Ingredients and groceries scaled from original 1 serving

- 20 cups spinach chopped
- 2 ½ cups cooked lentils
- 1 2/3 cups cooked brown rice
- 1 ¼ lb. canned salmon flaked
- 1/3 cup olive oil
- 5 teaspoons mustard

COOKED BROWN LENTILS

- 1 cup brown lentils
- 3 cups water

COOKED BROWN RICE

- 1 cup brown rice
- 2 ½ cups water

Prep: 10 mins

- 1. Toss together the first 4 ingredients.
- 2. To make the dressing, whisk together oil and mustard, and toss into the salad.

Cooked Brown Lentils

- 1. In a medium saucepan, bring water to boil.
- 2. Add brown lentils, cover, and reduce heat to low.
- 3. Simmer for 30-40 minutes until most of the liquid is absorbed then remove from heat.
- 4. Drain any remaining water.

Cooked Brown Rice

- 1. Combine rice and water in a pot and bring to a boil.
- 2. Cover and reduce heat to low.
- 3. Simmer for 30- 40 minutes until most of the liquid is absorbed then remove from heat.
- 4. Keep covered and steam for an additional 10 minutes.
- 5. Fluff with fork.

DRIED APPLE

\$2.34/SERVING EST

Ingredients and groceries scaled from original 1 serving

20 rings dried apple