

LENTIL, GORGONZOLA AND SUN-DRIED TOMATO SALAD

Garlicky roasted lentils are the star of this late-summer dish



200g gorgonzola cheese



60g wild rocket

SERVES 4
£1.88*
PER SERVING



2 x 400g tins green lentils



8 sun-dried tomatoes, plus 3 tbsp of their oil

METHOD

Preheat the oven to 220C/200C fan/gas 7.

Rinse and drain the lentils, and tip them on to some kitchen paper to soak up excess liquid.

Transfer the lentils to a large roasting tin. Add

3 tbsp oil from the jar of sun-dried tomatoes and 8 of the tomatoes, roughly chopped. Crush or finely grate 2 garlic cloves and add to the lentils, along with ½ tsp salt. Mix everything together and roast for 20 minutes, stirring

halfway through. Set aside to cool.

Divide the rocket leaves between plates and top with the lentils. Cube the gorgonzola and scatter over the top, then drizzle with a little extra virgin olive oil and a glug of balsamic vinegar.