

French Lentils with Chapel Hill Creamery Pheta

Serves 4

Ingredients

1 cup French lentils

½ tsp. dried thyme

½ cup mushroom or beef broth

2 cups water

2 Tbs. olive oil

1 large shallot, minced, about 3 Tbs.

2 stalks celery, sliced length wise, then sliced into thin slices, about ½ cup

1 red pepper, roasted, peeled, and diced, about 1/3 cup

1/3 lb. Chapel Hill Creamery Pheta, crumbled, about ¾ cup

Roast a red bell pepper under the broiler or open flame until blackened. Cool under running water, then peel and seed. Dice and set aside.

A store bought marinated roasted red pepper can be substituted.

Rinse lentils, then bring to a boil with thyme, broth, and water. Reduce to a simmer, and cook for 15 minutes. Meanwhile, in a small skillet, sauté the shallots on low heat until soft. Add the celery and cook for about three minutes, leaving the celery a little firm. Add to the cooked lentils, along with the red pepper and continue cooking for 5 minutes or until the lentils are tender. Adjust salt to taste. Remove to a serving dish, and sprinkle with Pheta. This makes a nice summer salad when tossed with a vinaigrette with lemon or orange zest.