



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Lentil Salad with Squash and Goat Cheese (adapted from Bon Appétit via Smitten Kitchen)

Serves 4

The original recipe calls for arugula, which I used the first time I made this. The second time, I used kale, which I like even more. I wrote the directions for kale into the recipe; if you use arugula instead, simply add it to the salad at the end. You can also use a smaller pot to cook the lentils if you're not adding the kale.

$\frac{3}{4}$ cup green lentils

salt

1 butternut squash, peeled and cut into $\frac{1}{2}$ -inch cubes, seeds reserved

1 tablespoon plus 1 teaspoon olive oil, divided

1 teaspoon ground cumin

1 teaspoon paprika

1 bunch kale, ribs removed, leaves coarsely chopped

4 ounces goat cheese, crumbled

1 tablespoon red wine vinegar, plus additional to taste

1. Place the butternut squash on a sheet pan. Add 1 tablespoon of the olive oil, the spices, and $\frac{1}{2}$ teaspoon salt; toss to coat. Roast the squash for 25 minutes, turning once. In a small bowl, mix the cleaned squash seeds with the remaining 1 teaspoon oil and a pinch of salt. Add the seeds to the baking sheet with the squash and continue to roast until the squash is tender and the seeds are browned.

2. Combine the lentils, $\frac{1}{2}$ teaspoon salt, and 3 cups of water in a 3- to 4-quart saucepan; bring to a boil over medium-high heat. Reduce the heat, cover, and simmer until the lentils are tender, 18-20 minutes. Add the kale to the pot during the last 2-3 minutes of simmering. (The kale will overwhelm the size of the pot at first but will quickly wilt.)

3. Combine the lentils, squash, kale, goat cheese, and vinegar. Season with salt, pepper, and extra vinegar, if desired. Serve.