

Apple Cranberry Lentils with New Potatoes

Lentils are gently simmered with apple juice, dried cranberries and basil for a subtle play on sweet and savory. Potatoes are steamed until just tender to make a delicious base for the lentil dressing. Spring's bounty of new potatoes are scrumptious served either warm or cold, potato salad style. This recipe comes to us from Trudy Slabosz of veggie.num.num.

Serves 4

- 1 pound new potatoes, scrubbed
- 2 tablespoons olive oil
- 1 garlic clove, minced
- 1 cup dried brown lentils, cooked
- or
- 1 cup canned brown lentils, drained
- 1 cup apple juice
- 1/4 cup unsweetened dried cranberries
- 1/2 cup basil leaves, torn
- 5 ounces snow peas, sliced thin
- 2 celery stalks, sliced thin
- 3 radishes, sliced into thin rounds

Cook the potatoes in a steamer or double boiler for about 5-8 minutes, or until just tender. Cover to keep warm.

Place the olive oil in a frying pan over medium heat. Add the garlic and cook for 1 minute, or until just fragrant. Add the lentils, stir and cook 2-4 minutes more.

Add the apple juice and dried cranberries to the pan. Bring to a gentle simmer and cook, stirring occasionally, for 7-10 minutes, or until the liquid has reduced by about half. Remove from heat and toss in the basil leaves.

Toss the sliced snow peas, celery stalks and radish rounds together in a small bowl.

Divide the celery radish salad onto 4 plates, top with the steamed new potatoes, drizzle with the cranberry lentil dressing and enjoy.