

Peter Miller's Lentils Folded into Yogurt, Spinach, and Basil

Serves 4

- ½ cup pine nuts or chopped walnuts
- 2 cups baby spinach
- 1 cup fresh basil leaves
- 1 cup cooked lentils (small green Puy, or any other that will hold its shape)
- 2 tbs fresh flat-leaf parsley leaves, chopped
- 1 garlic clove, finely chopped
- 1 lemon
- 1 cup Greek yogurt
- 1/3 cup olive oil
- Salt
- Freshly ground black pepper
- 1/2 lemon
- ½ cup Parmesan cheese, sliced
- Freshly ground pepper

1. Heat a small sauté pan over medium. Heat. Add the pine nuts or walnuts and cook until lightly toasted, 5-7 minutes. Lay them out on a wooden cutting board to cool, then chop them roughly to the size of the lentils.
2. Slice or tear the spinach and basil into bite-size pieces.
3. Place the lentils in a bowl and mix in the spinach, basil, parsley and garlic. Squeeze the lemon into the lentils, mix and then fold in the yogurt. Mix again, then slowly pour in the oil, stirring to combine. At this point, taste the mixture, and season with salt and 2 good grindings of pepper. Finally, fold the roasted nuts into the dish and finish with a drizzle of oil. The dish is now ready to serve.
4. Top the lentils with a squeeze of lemon juice, some Parmesan and a final grind of fresh pepper.