

Indian Curry Lentil Salad

4 cups water
1 cup dried lentils
1 Tbsp curry powder
1 Tbsp ground cumin
1 Tbsp dried mint
1 bay leaf
1 clove garlic, minced
1 tsp Celtic gray salt
3 Tbsp fresh lemon juice
¼ cup mango chutney
2 Tbsp extra-virgin olive oil
fresh mint for garnish

Bring all ingredients except salt, olive oil, lemon juice and chutney to a boil and cook until the lentils are done, about 18-22 minutes. Strain lentil mixture, once cooked and add the remaining ingredients. Garnish with the fresh mint and serve.