roasted potato and lentil salad

cook time:	prep time:	featured product:
60	**20**	**baby spinach**

enjoy a warm and hearty meal with this roasted potato and lentil salad recipe! this mix of roasted potatoes and cooked green lentils doesn't skimp on the flavor. fresh dill and garlic pack in the flavor along with our herb goddess dressing. mix in our baby spinach greens for an extra healthy boost! this recipe is great as a side to any meal, or as a big dish for your next potluck!

ingredients

4 servings

1 package (5 ounces) **organicgirl© baby spinach** ?
¼ cup **organicgirl© herb goddess dressing**
1½ pounds small new potatoes, halved
2 tablespoons olive oil
½ teaspoon fine sea salt
½ salt
1 tablespoon flour
½ cup french lentils or green lentils, sorted and rinsed
1 garlic clove, smashed
1 bay leaf
2 tablespoons chopped dill

substitutions

? *substitute with* **POWERHOUSE SPINACH BLEND**

directions

1. preheat oven to 400°F. cube potatoes.

*super-tasty cooking hack: (if you've got the time) rough up the sides of the potatoes with a fork for extra-crispy taters!

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2. on a large rimmed baking sheet, toss potatoes with salt, pepper and flour. baste with oil.

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3. roast until tender and browned, 40-45 minutes. cool for 10 minutes on baking sheet.

bonus: prep even more potatoes for a side to add to any meal!

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4. while potatoes roast, place lentils in a pot along with garlic and bay leaf and cover with water. bring to a boil, then reduce to a simmer and cook 15 minutes or until tender. drain lentils well, remove garlic and bay leaf, and rinse with cold water. cool to room temperature. in a large serving bowl toss spinach with potatoes, lentils, dressing, and dill.

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5. for meal prep: plate in individual glass containers to enjoy all week!

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