**Vegetarian Brown Rice and Lentil Salad**

A very flavorful and colorful dish!
Yields: 12
Cooking time: 60 minutes     Price per recipe: $2.47

Ingredients:
2 Cup cooked Lentils
2 Tb Vegetable Base
1 Cup dry Brown Rice
2 Cups Water, cold
2 each Tomatoes, fresh, peeled, diced
2/3 cup Onions, green, Scallion Bunch, fresh, sliced
4 each Garlic cloves, peeled, fresh, minced
2 Tb Lime juice
1 tsp Salt
¾ ounce mustard, Dijon, Grey Poupon
¼ ounce Black, ground pepper

Directions:
1. In a saucepan over medium heat, bring the rice, water and vegetable base to a boil. Reduce heat; cover and simmer for 20 minutes or until rice is tender. Cool.
2. In a bowl, combine the rice, lentils, tomato, onions and parsley. In a small bowl, combine the remaining ingredients. Pour over rice mixture and toss to coat.
3. Cover and refrigerate for at least 2 hours.

Courtesy of Webtrition, Chartwells.