

# 1 Minute Lentil Salad

While traditional feta is made with sheep's milk, **Trader Joe's Organic Crumbled Feta Cheese** is made in Wisconsin with organic, rBST-free cow's milk. The cow's milk offers a milder flavor than sheep's milk, while retaining the pleasant tanginess so favored by feta fans. The curds are bathed in a salty brine (think of it as "pickling" but with cheese!), then drained, gently pressed and dried to allow the saltiness to infuse throughout. This process creates a buttery tanginess and a slightly firm texture that crumbles with ease. Crumbly, briny **Cheese** made with organic milk? Be still our palates!

Although a handful of **Feta** atop a crisp romaine salad is a wonderful thing, there's an endless number of ways to enjoy its salty goodness outside of leafy greens. Stir it into rigatoni with sausage, white beans, and kale. Gently warm some green olives in olive oil with chili flakes and lemon peel, then pour the mixture over a shallow bowl of **Organic Crumbled Feta Cheese**, and serve with crusty bread for dipping. Or, mix it with TJ's Fresh Bruschetta Sauce and Steamed Lentils for an instant appetizer, side dish, or light lunch.



**Yield** Serves 6

**Time** 1 mins

## Directions

1. In a medium bowl, combine lentils, feta and bruschetta sauce, and stir. Garnish with fresh basil or parsley, if you like, and serve with your favorite TJ's crackers.

## Ingredients

- 1 package TJ's Steamed & Fully Cooked Lentils
- 1 package TJ's Organic Crumbled Feta Cheese
- 1 container TJ's Bruschetta Sauce