



BEST Lemon Balsamic Lentil Salad

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The BEST ever Lemon Balsamic Lentil Salad that's perfect for a quick, easy, and healthy lunch! Vegan, vegetarian, and gluten-Free.

Course Salad
Cuisine American

Prep Time 10 minutes

Total Time 10 minutes

Servings 2 Servings

Calories 224kcal

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Ingredients

- 1/2 cup lentils
- 3 Tbsp lemon juice
- 2 Tbsp olive oil
- 1/2 Tbsp balsamic vinegar
- 1 Tbsp agave syrup
- 2 cups spinach, chopped
- 1/2 red pepper, chopped
- 1/2 cucumber, chopped

Instructions

1. Cook the lentils according to directions.
2. While the lentils are cooking, make the salad dressing by mixing the lemon juice, olive oil, balsamic vinegar, and agave together.
3. Chop the spinach, red pepper, and cucumber.
4. Combine all ingredients and enjoy!

Nutrition

Calories: 224kcal