



# BEST Lemon Balsamic Lentil Salad



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