

Keep it Cool IV: Lemony Lentil & Chickpea Salad

I'm so excited to wrap up my Keep it Cool series with this amazing Lemony Lentil and Chickpea Salad. I'll be making this one to pack along on our car trip to the Vosges Mountains for a week of family hiking. And I'm especially looking forward to gathering fresh radishes and herbs in my mother-in-law's garden to make this dish even more delicious!

**Lentils:**

2 cups dried black beluga lentils or French green lentils
2 large garlic cloves, halved lengthwise (or finely chopped green onions or shallots)
2 tablespoons olive oil

Lemon Dressing:

$\frac{1}{4}$ cup fresh lemon juice (about 2 medium lemons worth)

2 tablespoons olive oil
1 teaspoon Dijon mustard
1 teaspoon honey or maple syrup
1 clove garlic, pressed or minced
 $\frac{1}{4}$ teaspoon fine-grain sea salt
Freshly ground black pepper, to taste

Salad:

1 (14 ounce) can cooked chickpeas, rinsed and drained
1 big bunch of radishes, sliced thin and roughly chopped
 $\frac{1}{4}$ cup packed fresh, leafy herbs, chopped (combination of mint and dill recommended)
Optional garnishes: sliced avocado, handful of fresh leafy greens.

[Full Instructions Here](#)

Enjoy!