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## Swabian lentil spaetzle salad

### INGREDIENTS

300 g spaetzle

150 g lentils (tin)

1 carrot

2 spring onions

5-6 radishes

2 tablespoons fresh parsley

### Dressing

5 tablespoons of olive oil

2 tablespoons old master vinegar

1/2 lemon, juice

1/2 tsp mustard

salt, pepper

## INSTRUCTIONS

Boil the spätzle and let them cool down. Drain the lentils and let them drain. Peel and chop the carrot. Cut the radishes into small cubes. Cut the spring onions into rings. Put everything in a bowl. For the dressing, mix the olive oil with vinegar, mustard, lemon juice and the spices and pour over the salad. Mix everything well, let it stand for a while and if necessary season again.

## RECIPE HINTS

My Swabian Spätzle salad with lentils is simply unbelievable. Carrot, radishes and some lemon juice make it fresh. This delicious salad is perfect as a barbecue side dish or as a lunch in summer -or in jars as finger food. Be sure to try it.