Fresh Tomato Salad

13 ingredients · 20 minutes · 2 servings

Directions

1. Create dressing by combining olive oil, vinegar, mustard, garlic, sea salt and pepper. Mix well and set aside.
2. Place baby spinach in a bowl. Top with cherry tomatoes, lentils, cucumber, avocado and celery. Sprinkle with crumbled goat cheese. Drizzle with desired amount of dressing and toss well. Divide into bowls and serve. Enjoy!

Notes

No Goat Cheese
Use feta cheese instead.

Vegan
Use pine nuts instead of cheese.

No Spinach
Use kale, swiss chard or any leafy green.

Ingredients

1 1/2 tbsps	Extra Virgin Olive Oil
1 1/2 tsps	Red Wine Vinegar
3/4 tsp	Dijon Mustard
1/2	Garlic (clove, minced)
1/4 tsp	Sea Salt
1/4 tsp	Black Pepper
2 cups	Baby Spinach
1 1/4 cups	Cherry Tomatoes (halved)
1 cup	Lentils (cooked, drained and rinsed)
1/4	Cucumber (diced)
1/2	Avocado (peeled and diced)
1 stalk	Celery (diced)
1/4 cup	Goat Cheese (crumbled)