

## Lentils, Greens, and Marinated Feta

### 4 servings

This vegetarian bean bowl makes epic leftovers for anyone looking to bring lunch to work the next day. Each element—the dressed lentils, the greens, and the marinated feta—can be stored separately in the refrigerator for at least 3 or 4 days. Lentils don't take that long to cook, but you can also start with canned (drained and rinsed) lentils, black beans, chickpeas, or small white beans.

1 cup black lentils (aka “caviar” or “beluga” lentils)  
Kosher salt  
2 teaspoons Dijon mustard  
1 tablespoon cider vinegar  
6 tablespoons extra-virgin olive oil, divided, plus more for drizzling  
8 ounces feta  
Crushed red pepper flakes, to taste  
3 or 4 sprigs thyme and/or rosemary  
2 bunches leafy greens, such as collards and/or Swiss chard  
1 teaspoon brown or yellow mustard seeds  
½ teaspoon ground turmeric  
¼ teaspoon cayenne

Rinse lentils, then place in a medium pot and add cold water to cover by 2 or 3 inches. Season generously with salt and bring to a boil over high heat, then lower the heat and simmer gently until the lentils are barely tender, 20 to 30 minutes. In the meantime, whisk together the mustard and vinegar, then gradually whisk in 2 tablespoons oil; set dressing aside.

Marinate the feta: Slice it into ¼-inch-thick slabs, then break into large shards and place in a shallow dish. Season with red pepper flakes. Squeeze the thyme and rosemary to lightly bruise, then add them to the feta. Drizzle enough oil, then turn to coat.

Strip the greens from the stems, then slice leaves crosswise into ¼- to ½-inch-wide ribbons. (If using Swiss chard, reserve the stems for making Spiced and Braised Greens, page 221.) Wash and drain the greens. Don't shake off the excess water, which will help the greens wilt and steam in the next step.

Heat remaining 4 tablespoons oil in a large skillet over medium-high until starting to shimmer. Add the mustard seeds, turmeric, and cayenne and cook until the seeds start to pop, 1 to 2 minutes. Carefully add the greens (the oil will spatter a bit) and cook, tossing, until softened. Season with salt and cook, tossing occasionally, until the liquid has almost completely evaporated and greens are tender, 5 to 6 minutes.

Drain lentils, then transfer to a medium bowl and spoon the dressing over while they're still warm; stir to coat. Serve lentils and greens with a few pieces of marinated feta, drizzling any marinade over the top.

### From the Market

Feta  
Thyme and/or rosemary  
Leafy greens

### Spin It

Ricotta salata,  
Halloumi, or farmer's cheese can replace the feta  
Use whatever herbs you have lying around  
Escarole, spinach, or any type of kale can be used for the greens

### At Home

Black lentils  
Kosher salt  
Dijon mustard  
Cider vinegar  
Olive oil  
Red pepper flakes  
Mustard seeds  
Ground turmeric  
Cayenne

### Spin It

Use French green lentils or mung beans  
Any vinegar works  
Fennel seeds or coriander seeds can replace the mustard seeds  
Ground cumin can replace the turmeric  
Hot paprika can replace the cayenne