







1	5		3					
6		9	1	4	8			
		4	7				2	
		1				8		5
	4						7	
5		2				1		
	9				2	7		
			8	7	5	9		4
					1		8	2

**Sudoku instructions:** Complete the 9 × 9 grid so that each row, each column and each of the nine 3 × 3 boxes contains the digits 1 through 9. Contact me for the solution!

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## Warm Lentil Salad

*Try something new! Makes 4 servings*

- 1 cup French green lentils
- 1 bay leaf
- 2 ½ cups water
- ¼ cup + 2 tablespoons olive oil, divided
- 1 cup thinly sliced onion
- 2 cloves garlic, minced
- 2 tablespoons red wine vinegar or sherry
- 1 tablespoon Dijon mustard
- 1 teaspoon salt
- 1 teaspoon pepper
- 2 large carrots, shredded
- 1 cup diced tomato
- 1 tablespoon chopped mint
- 4 ounces fresh goat cheese, crumbled

Rinse lentils. Combine lentils, bay leaf, and water in a pot and bring to a boil. Reduce heat and simmer for 20 minutes, uncovered, until tender. Remove bay leaf and drain lentils. While lentils are cooking, heat 2 tablespoons olive oil in a skillet over medium heat. Add onion and cook, stirring often, until tender, about 10 minutes. Add garlic and cook until fragrant. Remove from heat. In a large bowl, whisk together vinegar, mustard, salt, and pepper. Whisk in remaining olive oil. Add lentils, onion mixture, carrots, tomato, mint, and goat cheese, and toss to combine. Serve warm.

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