**Gammon with watercress & mustard lentils**

Serves 2

* 250g pouch cooked puy lentils
* 4 tsp honey mustard dressing
* 100g watercress
* 2 smoked gammon steaks

1. Heat 1 tbsp olive oil in a medium-sized saucepan. Add the lentils, 1 tbsp dressing, ½ the watercress and 150ml of water, and cook for 7-8 mins or until the watercress has wilted and the lentils have broken down a little.
2. Season.
3. Grill the gammon steaks to your liking
4. Serve with the lentils and remaining watercress tossed in the rest of the dressing.