

# Lentil Confetti Salad

Courtesy of TABASCO®

**Makes 6 servings.**

## INGREDIENTS

- 1 cup French green lentils
- 1 (13 3/4-ounce) can chicken broth
- 4 tablespoons olive oil
- 2 medium celery stalks, diced
- 2 small carrots, peeled and diced
- 1 small red onion, diced
- 2 tablespoons TABASCO® brand Green Jalapeño Pepper Sauce
- 1 tablespoon fresh-squeezed lemon juice
- 2 teaspoons chopped fresh thyme leaves or 1/2 teaspoon dried thyme
- 1 pint cherry tomatoes, each cut in half



## PREPARATION

- Pick over lentils, discarding any stones; rinse well in strainer. Bring lentils and chicken broth to boil over high heat in 2-quart saucepan. Reduce heat to low; cover and simmer 20 minutes or until lentils are tender. Drain if necessary.
- Meanwhile, sauté celery, carrots and red onion in 1 tablespoon olive oil for 5 minutes or until crisp. Gently toss warm lentils with sautéed vegetables, TABASCO® Green Sauce, lemon juice, thyme, cherry tomatoes and remaining olive oil; toss to mix well. Let stand 1 hour to blend flavors.