

Lentil Citrus Salad with Goat Cheese



Ingredients

3 Tbsp. **Hellmann's® Organic Original Mayonnaise**

1 Tbsp. apple cider vinegar

1/2 tsp. salt

1/4 tsp. ground ginger

1/8 tsp. ground black pepper

1 cup lentils, cooked and cooled

4 small, roasted, peeled fresh beets, julienned

2 medium oranges, peeled and sliced

1/2 cup crumbled goat cheese

1/4 cup chopped fresh cilantro or or parsley

Directions

1. COMBINE Hellmann's® Organic Original, vinegar, salt, ginger and pepper in medium bowl.

2. ADD lentils to bowl and toss to coat. Arrange on serving platter, then top with beets, oranges, goat cheese and cilantro; toss.

3. SERVE chilled and enjoy!



SERVINGS
4



PREP TIME
20 min



COOK TIME
0 min

