

Cornell Cooperative Extension | Schoharie and Otsego Counties

Schoharie County

173 South Grand St Cobleskill, NY 12043 518.234.4303 518.296.8310 Fax: 518.234.4305 schoharie@cornell.edu

Otsego County

123 Lake St Cooperstown, NY 13326 607.547.2536 Fax: 607.547.5180 otsego@cornell.edu

Oneonta Outreach

31 Maple St Oneonta, NY 13820 607.433.2521 Fax: 607.436.9682

cceschoharie-otsego.org

Chicken Lentil Salad

Ingredients:

²/₃ cup lentils

1½ cups water

1/4 cup light mayonnaise

2 Tablespoons chopped green onion

1 cup cooked chicken, diced

½ cup celery, diced

½ cup cucumber, diced

1/4 cup green pepper, diced

4 cups salad greens

Makes 4 servings - 22% calories from fat

| Nutri Serving Size Servings Per | 1 cup | | cts |
|---|--------------|---|---|
| Amount Per Ser | ving | | |
| Calories 250 Calories from Fat 60 | | | |
| | | % Da | ily Value* |
| Total Fat 6g | | | 9% |
| Saturated Fat 1g | | | 5% |
| Trans Fat | 0g | | |
| Cholesterol 35mg | | | 12% |
| Sodium 180mg | | | 8% |
| Total Carbo | hydrate 2 | 28g | 9% |
| Dietary Fiber 6g | | | 24% |
| Sugars 5g | ı | | |
| Protein 22g | | | |
| Vitamin A 45 | % • \ | √itamin (| 20% |
| Calcium 2% | • 1 | ron 20% | |
| *Percent Daily Va diet. Your daily v depending on yo | alues may be | e higher or | |
| Total Fat Saturated Fat Cholesterol Sodium Total Carbohydra Dietary Fiber Calories per gran | | 65g 20g 300mg 2,400mg 300g 25g | 80g 25g 300mg 2,400mg 375g 30g |

Instructions:

- 1. Thoroughly rinse dry lentils in cold water: removing any damaging pieces and foreign material, drain.
- 2. Place lentils in a heavy saucepan, add 1½ cups water. Bring to a boil; reduce heat and simmer, covered, for about 20 minutes. Do not overcook lentils, should be tender, with skins intact.
- 3. Drain immediately and refrigerate until cool.
- 4. In a small bowl, stir together mayonnaise, and green onion.
- 5. In medium bowl, combine, lentils, chicken, celery, cucumber, and green pepper with mayonnaise dressing, and toss.
- 6. Cover and refrigerate for an hour or more to allow flavors to blend.
- Arrange salad on crisp greens before serving.
- Add a dash of Tabasco sauce to dressing if desired.



Revised July 2021

Cornell Cooperative Extension is an employer and educator recognized for valuing AA/EEO, Protected Veterans, and Individuals with Disabilities and provides equal program and employment opportunities.

USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.