



*Aunt Nellie's*<sup>®</sup>

## PICKLED BEET AND LENTIL SALAD WITH TAHINI LEMON DRESSING

**SERVES:** Makes 6 SERVINGS

**PREP TIME:** 15 MINUTES

*Recipe courtesy of Ali Rosen*

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### INGREDIENTS

- 2 jar (16 ounces) Aunt Nellie's Whole Pickled Beets
- 1/2 cup tahini
- Juice of 2 lemons
- 2 garlic cloves, grated
- 2 cans (15 ounces each) lentils, rinsed and drained
- 2 cups cherry tomatoes, halved
- 2 cups sliced cucumbers
- Salt to taste

### NOTE:

Beets will color the salad red if mixed too much.

Tip: To make salad ahead to serve later, keep the dressing, beets and other ingredients separated until time to serve and then combine gently.

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### INSTRUCTIONS

1. Drain beets well. Discard liquid or save for another use. Dice beets; set aside.
  2. In small bowl combine tahini with lemon juice and garlic. If the consistency is too thick, add a tablespoon of water at a time to thin it out.
  3. Combine the lentils, tomatoes and cucumbers with the dressing. Add salt, as desired.
  4. Gently fold diced beets into lentil mixture.
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**FIND IT ONLINE:**

<https://auntnellies.com/pickled-beet-and-lentil-salad-with-tahini-lemon-dressing/>

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