



TANDOORI CHICKEN WONTONS



Tender **Chicken Wontons** served over tandoori-spiced lentils with a cucumber-cilantro salad. Yield: 1 Serving

Tandoor Chicken Wontons Ingredients:

5 Each	Chicken Wontons [#53629], Prepared According To Package Directions
2 Cups	Water
½ Cup	Lentils
1 Tbsp.	Tandoori Seasoning

Cucumber-Cilantro Salad Ingredients:

¼ Cup	Cucumber, Diced
¼ Cup	Red Bell Pepper, Diced
2 Tbsp.	Red Onion, Diced
2 tsp.	Lemon Juice
½ tsp.	Cilantro, Chopped
To Taste	Salt & Black Pepper

Directions:

1. Fill a small saucepot with the water and bring it to a boil.
2. Add in the lentils and cook for 12-15 minutes, or until tender.
3. Strain the lentils and toss them with tandoori seasoning.
4. In a small mixing bowl, mix together the cucumber, red bell pepper, red onion, lemon juice, cilantro, salt and black pepper to make the cucumber-cilantro salad.
5. Place the tandoori-spiced lentils onto a serving dish and place the cucumber-cilantro salad and **Chicken Wontons** on top.

