Moroccan Lentil Salad

Serves 4

Ingredients:
1/2 c. dry lentils
1 1/2 c. water
1/2 can (15 ounce) garbanzo beans, drained
2 tomatoes, chopped
4 green onions, chopped
2 hot green chili peppers, minced
1 green bell pepper, chopped
1/2 yellow bell pepper, chopped
1 red bell pepper, chopped
1 lime, juiced
2 tbsp. olive oil
1/4 c. fresh cilantro, chopped
Salt to taste (optional)

Directions:
Place lentils and water in a pot. Bring water to a boil, reduce to simmer. Cook for 30 minutes or until tender. Drain, spread on sheet pan and cool. In a medium sized mixing bowl, combine remaining ingredients, and add cooled lentils, tossing well. Chill for 20 minutes. Serve chilled.