



CHICKPEA SALAD

BY AMY WEBSTER



Servings: 2-4

INGREDIENTS

- 1 (15 oz.) can chickpeas, canned, drained & rinsed
- ¼ cup vegan mayo like Follow Your Heart or JUST
- ¼ cup red bell pepper, diced small
- 2 green onions, finely sliced
- 1-2 stalks celery, diced
- 1 clove garlic, minced
- 2 Tbsp pickle relish
- 1 Tbsp fresh lemon juice
- 2 tsp dill, fresh, stems removed, minced
- 1 tsp mustard
- ¼ - ½ tsp salt
- ¼ tsp black pepper



DIRECTIONS:

1. In a large bowl, mash the chickpeas until crumbly. If using a food processor, be sure to only pulse and not to process too much. The chickpeas should not be hummus-like for this.
2. Add vegan mayo, mustard, dill, and lemon juice. Mix well.
3. Stir in red pepper, green onions, celery, garlic, and relish. Mix in salt and pepper, adjusting quantities to taste.
4. Serve on toasted bread, in wraps, or on top of your favorite salad. Enjoy!

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