

Chickpea Salad with Cilantro and Lime

Ingredients/Zutaten

- 4 cups soaked chickpeas (or 2 cans) drained and rinsed
- 4 loosely packed cups fresh spinach, very finely chopped
- $\frac{1}{2}$ onion, chopped small
- Juice from 4 limes
- 1 bunch cilantro (about 1 cup)
- 2 – 3 Tbsp sugar
- 2 Tbsp Dijon mustard
- 2 cloves garlic, finely minced or grated
- $\frac{1}{2}$ Tbsp chili powder
- $\frac{1}{2}$ cup olive oil



Servings/Portionen	4
Cuisine/Küche	Mediterranean
Total Time	

Directions/Zubereitung

1. Add chickpeas, spinach, and onions to a large bowl.
2. In a food processor, mix lime juice, cilantro, sugar, mustard, garlic, chili powder, and olive oil.
3. Pour sauce over the chickpea mixture and stir to combine.
4. Add salt and pepper to taste.
5. To mix flavors, let sit at least 10 minutes (or overnight in the fridge).