

Curried Chickpea Salad

Serves: 1
Prep time: 1 hour
Cooking time: Nil

Ingredients:

- 2 small (125g) cans chickpeas, rinsed & drained
- ¼ cup dried cranberries or currants, roughly chopped
- 30ml lemon juice
- 2 tablespoons chopped parsley
- 2 tablespoons finely diced red onion
- 2 tablespoons finely diced red capsicum
- 1 teaspoon curry powder
- 1½ tablespoons olive oil
- salt

Dressing:

- 2 tablespoons Greek yoghurt
- 1 tablespoon lemon juice
- ¼ teaspoon ground cumin
- ¼ teaspoon ground coriander

Method:

- **Soak** the cranberries or currants in lemon juice **for 1 hour**
- Meanwhile prepare the remaining ingredients and refrigerate till ready
- Combine all the salad ingredients with the cranberries/currants and lemon juice
- Combine the dressing ingredients and serve on side or drizzle over the salad
- **Serve and Enjoy!**



*This one is a **WINNER**
Full of flavour and crunch
Friends always ask for the
recipe.*