

## Street Salad

Serves: 1

Prep time: 8 Minutes

Cooking time: 2-3 Minutes

### Ingredients:

- ½ tablespoon Tamarind paste **\*see note below**
- 1 teaspoon vegetable oil
- ½ (125g) can chickpeas, drained
- squeeze of lemon juice
- 1 tablespoon sweet chilli sauce
- 4 cherry tomatoes, quartered
- 1 tablespoon finely chopped cucumber
- 1 tablespoon finely chopped red onion
- 1 tablespoon finely chopped zucchini
- 2 tablespoons freshly chopped coriander
- pinch cumin
- 1½ tablespoons salted peanuts, roughly chopped
- 2 tablespoons **\*Bombay (“Bhuja”) Mix**, roughly chopped
- 3 baby cos lettuce leaves, washed and dried

### Method:

- Mix together the tamarind paste with equal amount of water
- In a small saucepan, heat the oil over medium heat
- Add the chickpeas, stir and cook for 2-3 minutes
- Add the tamarind, lemon juice and chilli sauce, stir to combine and set aside to cool
- In a small bowl, combine the tomatoes, cucumber, onion, zucchini, coriander and peanuts
- Add the chickpeas and sauce to the salad mix. Stir to combine
- Place lettuce leaves onto serving plate
- Spoon the salad mixture onto the lettuce leaves
- Sprinkle the Bombay Mix on the top
- **Serve and Enjoy!**

### Note:

- **\*Bombay (“Bhuja”) Mix** is available in supermarkets
- Tamarind paste is also available in the Asian Isle of the supermarket
- You can substitute Tamarind paste with lemon or lime juice, but it won't have the same amazing acidic fruity flavour



*Fresh, Crunchy, Crispy and Tangy. **Enjoy!***