

Chickpea Salad with Carrots and Dill

Prep time 15 minutes

Cook time 5 minutes

Yield 4 servings

Ingredients:

- 2 cans of chickpeas (15 oz each), rinsed and drained, or 3 cups cooked chickpeas
- 2 cups grated carrots (about 5 to 6 medium carrots), peeled and grated in a food processor fitted with a grating attachment
- 2/3 cup chopped celery (about two long stalks)
- 1/2 cup of thinly sliced green onions (about 4)
- 1/2 cup chopped fresh dill leaves (.75 oz package)
- 1/2 cup of pepitas (hulled pumpkin seeds)
- 1/3 cup extra virgin olive oil
- 1 medium-to-large clove garlic, pressed or minced
- 1/4 teaspoon salt
- Freshly ground black pepper

Instructions:

- In a medium serving bowl, combine the chickpeas, carrots, celery, green onions and dill. Set aside.
- Toast the pepitas in a small Skillet over medium heat, stirring frequently, until they are starting to turn golden and make little popping noises, about 5 minutes. Set aside to cool for a few minutes.
- To prepare the vinaigrette, in a liquid measuring cup or small bowl, combine the olive oil, 2 tablespoons of the vinegar, garlic, salt and about 10 twists of pepper. Whisk until blended and pour all the dressing over the chickpea mixture. Add the toasted pepitas to the bowl and stir to combine.
- Taste, add any additional vinegar (for more zing, add another tablespoon of vinegar) or add more salt for more flavor overall. For the best flavor, let the salad marinate for 30 minutes or even overnight in the refrigerator.

Source: Cookie + Kate ~ adapted from *Serious Eats*