



Chickpea Salad with Cumin Vinaigrette

Adapted from Ayla Algar's Classical Turkish Cooking

Prep Time/Cook Time 30 min

Servings 8

Ingredients

2 cans of chickpeas

4 cups of water

½ cup diced red onions

½ teaspoon table salt

½ cup packed finely chopped fresh mint

½ cup packed finely chopped Italian parsley

1 tablespoon cumin seeds

2 large cloves of garlic, crushed

½ teaspoon table salt

½ teaspoon chili powder

¼ cup plus 2 tablespoons extra virgin olive oil

2 tablespoons red wine or white wine vinegar

1. Bring water to a boil in a pot.
2. Add drained chickpeas and keep them in the boiling water for 5 min.
3. Drain chickpeas, pick any loose skin that came off from the chickpeas as a result of boiling. Put it in a mixing bowl.
4. Rub ½ teaspoon of salt onto diced onions.
5. Add onions, mint and parsley to chickpeas. Stir.
6. Heat a small frying pan on medium and toast the cumin seeds. With the back of a wooden spoon, try to crush some of them while toasting. Toast for five minutes.
7. In a small bowl, whisk olive oil, garlic, cumin seeds, salt and chili powder.
8. Pour over chickpea mix and give it a stir. Let it sit at room temperature for an hour before you serve.