



sunsetgourmet.ca



CHICKPEA SALAD

1 can (540 mL) chickpeas, rinsed and drained

½ red pepper, diced

½ white onion, diced

1 seedless English cucumber, diced

¼ cup cilantro, chopped (optional)

DRESSING:

3 Tbsp. sesame oil

3 Tbsp. rice vinegar (can sub with lemon juice)

1 tsp. white sugar (optional)

2 tsp. **Mango Chili Lime Seasoning**

1 tsp. **Chef's Blend - All Purpose Seasoning**

Prepare the dressing and set aside. Combine all salad ingredients in a bowl, drizzle with the dressing and mix well. Refrigerate the salad for at least an hour before serving and best left for several hours. This salad will last in your fridge for several days.



- Mango Chili Lime Seasoning
- Chef's Blend - All Purpose Seasoning