



CHICKPEA & CUCUMBER SALAD

Serves 4

1 tbsp olive oil

1 400g tin chickpeas, rinsed and drained

1 1/2 teaspoons sumac

1/4 teaspoon ground cumin

1/2 teaspoon lemon zest

1 tablespoon lemon juice

sea salt (to taste)

175g chopped cucumber

300g sliced cherry tomatoes

40g sliced white onion

handful of coriander, chopped

lemon juice (for serving)

olive oil (for serving)

Sumac for serving

Heat a large skillet over medium heat.

Add olive oil, chickpeas, sumac, and cumin. Stir well, coating the chickpeas with the spices. Lightly fry the chickpeas until the chickpeas are warm and starting to pop then become golden.

Add in the lemon zest, lemon juice, and a pinch of salt. Chickpeas should be golden and hot but not crisp. Set aside to cool. Combine the cucumber, tomatoes, onion,

and coriander in a bowl. Add in the chickpeas and stir until the salad is well combined.

Serve with extra lemon juice, olive oil, and sumac, if desired.