

- SKS -

Garlicky Salad with Crispy Chickpeas

Source: *Minimalist Baker*, serves 2-3

10 ounces (~6 cups) kale or other greens, loosely chopped or torn

FOR THE CHICKPEAS:

- 1 15-ounce can chickpeas, rinsed, drained and thoroughly dried
- 1.5 Tbsp olive, avocado or grape seed, oil
- 2.5 - 3 Tbsp tandoori spice* (see notes for DIY blend)

FOR THE DRESSING:

- 1 head garlic
- 1/4 cup tahini
- 2 Tbsp olive oil + more for roasting garlic
- 2 lemons, juiced (~1/3 cup)
- 1-2 Tbsp maple syrup (or honey if not vegan)
- Pinch each salt + pepper
- Hot water to thin

- 1 Peel apart garlic cloves but leave the skin on. Preheat oven to 375 degrees.
- 2 Add drained chickpeas to a mixing bowl and toss with oil and seasonings.
- 3 Add garlic cloves and seasoned chickpeas to a baking sheet. Drizzle garlic with a bit of olive or grape seed oil. Bake for 20-23 minutes, or until the chickpeas are slightly crispy and golden brown and the garlic is fragrant and slightly browned. Remove from oven and set aside.
- 4 Squeeze garlic out of skins / peel away skins and add to a mixing bowl. Add all remaining dressing ingredients and whisk vigorously to combine, smashing the garlic with the whisk. Taste and adjust seasonings as desired,
- 5 adding more lemon for brightness and maple syrup for sweetness. Set aside.
- 6 Add kale to a large mixing bowl. Before adding dressing, add 1 Tbsp each lemon juice and olive oil to the kale and massage with hands to soften the texture and lessen bitterness. Then add as much dressing as desired (some may be leftover) and mix with a spoon.
- 7 Top with chickpeas and serve. Best when fresh, though leftovers keep in the fridge for up to a few days.

**DIY Tandoori Masala Blend: 3 Tbsp cumin, 2 Tbsp garlic powder, 2 Tbsp paprika, 3 tsp ginger, 2 tsp coriander, 2 tsp cardamom. Multiply as needed.*