

Smashed Chickpea Salad

Prep Time
Total Time
Meal Type
Contributed By

5 mins 10 mins Lunch, Dinner, Snack, Side

Source

LivingPlateR Living Plate

Servings

2



Ingredients

- lb,c g,ml
- 115 ounce Chickpeas, canned, Drained and Rinsed
- 1/2 Lemon, Juiced and Zested (for 1 tsp zest)
- 1 Tbs Olive Oil
- 2 Tbs Olives, kalamata, Pitted and Chopped
- 1/2 cup celery, *chopped*
- 1/4 Onion, red, Chopped
- 1 Tbs Parsley, fresh, Chopped
- Salt, to taste
- Pepper, to taste
- 3 Tbs sunflower seeds, raw

Directions

Prep

- 1. Chop olives, celery, onion, and parsley. Zest and juice lemon. 2. Drain and rinse chickpeas.

Make

- 1. Add chickpea, lemon juice, 1 teaspoon of zest, and olive oil to a bowl. Using a potato masher or fork, mash chickpeas to a coarse paste.
- 2. Mix in the chopped ingredients, sunflower seeds, and season to taste.
- 3. Enjoy on a bed of greens or as a filling for your favorite sandwich [we LOVE using romaine lettuce leaves as a vehicle.]

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "~" indicates a missing or incomplete value

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only

	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	14% * The percent Daily Value
	Total Fat 14.6g	22%	Total Carbohydrates 44g	14%	
	Saturated Fat 1.6g	8%	Dietary Fiber 13g	53%	
	Trans Fat 0.0g		Total Sugars 5g		
53	Cholesterol 0mg	0%			
	Sodium 661mg	28%	Protein 13g		
	53	Total Fat 14.6g Saturated Fat 1.6g Trans Fat 0.0g 53 Cholesterol Omg	Total Fat 14.6g 22% Saturated Fat 1.6g 8% Trans Fat 0.0g 0%	Total Fat 14.6g 22% Total Carbohydrates 44g Saturated Fat 1.6g 8% Dietary Fiber 13g Trans Fat 0.0g Total Sugars 5g 53 Cholesterol 0mg 0%	Total Fat 14.6g 22% Saturated Fat 1.6g 8% Dietary Fiber 13g 53% Trans Fat 0.0g Total Sugars 5g 53 Cholesterol 0mg 0%

- Show all nutrients -