

Chickpea Salad Recipe

Ingredients: Serves 4

2 tablespoons peanut oil
1 yellow (brown) onion, finely chopped
2 cloves garlic, finely chopped
1½ cups (440g) drained, canned chickpeas
Juice of 2 limes
¼ cup (60ml) chili oil
½ cup (20g) fresh cilantro (fresh coriander) leaves
salt and freshly ground black pepper
crusty bread, warmed, for serving

Method:

In a large frying pan or wok over medium heat, heat oil. Add onion and garlic and cook until soft, 3-5 minutes. Add chickpeas and stir until heated through, about 3 minutes. Reduce heat to low, add lime juice and cook, stirring, for 1 minute. Add chili oil and cilantro and season with salt and pepper. Serve warm with bread.

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