

# Asian Chickpea Salad

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A flavorful twist on a classic, this chickpea salad recipe will fulfill all your picnicking needs! It's a little crunchy, a little creamy and crazy good! Great for wraps and sandwiches, top your salad with a cupful, or just eat it with a fork. Whatever.

## Let's get to it!

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- 2 Tbsp Mayo
- 1 tsp Yellow Mustard
- 1 tsp of Chili paste (or dash of cayenne)
- 1 tsp Soy Sauce (this will make it lightly salty. Add more if you're *about* that soy sauce.)
- 1 tsp Rice Vinegar
- 1 tsp Toasted Sesame Oil
- 1/4-1/2 tsp garlic powder
- Dash of ground ginger

Start by making the dressing.

Take **the first 8 ingredients** and just whisk 'em up.

Now, if you're making a sandwich (traditional, two pieces of bread) you're gonna want to mash up the **chickpeas** a bit. They don't need to be hummus, but you don't want any to be completely whole as they will roll right out of your sandwich.

- 1 Can chickpeas (drained and rinsed)
- 1/2 Cup Peanuts (Chopped fine)
- 1 Green Onion (sliced thin)
- 1 Rib of Celery (Chopped fine)

Any other application, you can mash or leave as is, up to you.

Mix in the **peanuts, green onion, and celery**, and you're ready to serve!

## Possible Add-ins:

- Mandarin Orange slices (canned, drained and patted dry and broken into small chunks.)
- Sesame Seeds
- Medium-boiled Pasture-Raised egg (8 minute egg: not runny, but soft)

## Serving Suggestions:

- Napa Cabbage (thin ribbons, like coleslaw. You can def eat it raw.)
- Pickled radishes (thinly sliced)

Put on a sandwich or wrap with the napa cabbage and the radishes.

Make a salad out of the cabbage and radishes (lightly dress the cabbage with rice vinegar, honey, and olive oil.)