

Making it delicious

Chickpea of the Sea

THE
Open
Door

Ingredients:

- 15 oz. can chickpeas, drained & rinsed
- 1/4 cup mayonnaise or Greek yogurt
- 1 Tbsp. Dijon mustard
- 1 tsp. celery seeds
- 1/4 cup celery, diced
- 2 Tbsp. scallions or onion, minced
- 2 tsp. dried dill
- 1/4 tsp. Kosher salt
- Pinch of black pepper
- 1/4 tsp. lemon zest (optional)
- 1/4 tsp. garlic powder (optional)
- Sprinkle of cayenne pepper (optional)



Recipe adapted from: TheKitchn.com

Instructions:

- Place chickpeas in the bowl of a food processor and pulse two or three times to roughly chop.
- Add remaining ingredients and pulse two or three times more to incorporate.
- Serve with cucumber slices, or however you would enjoy tuna salad!