# roasted chickpea taco salad

## Family Chef: Abby Sloan

### Original Recipe Inspiration: Two Peas & Their Pod

#### Ingredients:

For the Roasted Chickpeas:

1 (15 oz) can chickpeas, rinsed and drained

1 tsp chili powder

1/2 tsp ground cumin

1/4 tsp garlic powder

1/8 tsp onion powder

1/2 tsp salt

2 tsp fresh lime juice

1 tbsp olive oil

For the Cilantro Lime Vinaigrette:

1 shallot, minced

2 c packed fresh cilantro leaves, stems removed

1 large clove garlic

2 tbsp red wine vinegar

1 tbsp fresh lime juice

1 tsp salt

1/4 tsp black pepper

1/2 c olive oil

For the Salad:

1 tbsp olive oil

Salt, to taste

6 c chopped Romaine lettuce

1/2 bag coleslaw mix

1 c grape tomatoes, cut in half

1 c frozen corn kernels

1 large avocado, pit removed and sliced

3 tbsp fresh cilantro, chopped

#### Instructions:

1. Preheat the oven to 400 degrees F.
2. Rub the drained chickpeas with a clean dishtowel to dry them and to remove most of the skins. It’s fine to leave all or most of the skins on but the chickpeas will get crispier if the skins are removed. Place the chickpeas in medium bowl.
3. In a small bowl, combine the chili powder, cumin, garlic powder, onion powder, salt, lime juice, and olive oil. Stir until chickpeas are well coated.
4. Spread the chickpeas out in an even layer on a large baking sheet and roast in the oven for 30 to 35 minutes, stirring occasionally. The chickpeas are done when they are dry and crispy on the outside. Remove from the oven and set aside.
5. While the chickpeas are roasting, make the cilantro lime vinaigrette. In a blender or food processor, combine the shallot, cilantro, garlic, vinegar, lime juice, salt, pepper, and olive oil. Blend until smooth. Set aside.
6. To assemble the salad, place lettuce in a large salad bowl. Top the lettuce with the coleslaw mix, tomatoes, corn, avocado slices, cilantro, and spiced chickpeas. Drizzle the salad with cilantro lime vinaigrette and serve immediately.

#### Notes

1. The original recipe called for roasting cut up tortillas in the oven at 375 for 10 to 15 minutes to make crispy tortilla strips. Adding them to the salad will give it extra crunch and texture. But we feel like it’s too much work.