

Lemony Kale with Spring Onions and Roasted Chickpeas

Prep time:

15 minutes

Prep notes:

Vinaigrette and Chickpeas can be made ahead of time

Cooking time:

25 minutes

Yields:

4 people

Ingredients:

For Salad:

4 cups kale, stems removed

1 cup spring onion, sliced

For Roasted Chickpeas:

1 cup chickpeas, drained

2 tablespoons

1 teaspoon chili powder

salt and pepper to taste

For Lemon Dressing:

2 Tablespoon lemon juice

1 Tablespoon minced garlic

1 tablespoon Tahini Paste

2 oz. Extra Virgin Olive Oil

Salt and Pepper to taste

Directions:

Roasted Chickpeas:

Toss chickpeas with olive oil, chili powder, salt and pepper and spread evenly on prepared sheet pan. Roast in oven 25 minutes at 400 degrees F.

Lemon Vinaigrette:

Combine all ingredients except olive oil in mixing bowl or food processor. Slowly drizzle in olive oil

Salad: Place kale and dressing in a bowl together and mix together well. Use your hands to massage the kale and break it down until tender. Add chickpeas, onions and serve.