

## **Mixed Greens with Roasted Chickpeas and Lemon Basil Vinaigrette**

### **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 spring mix  
1 cup grape tomatoes, sliced in half  
1 cup diced cucumber

#### **For Roasted Chickpeas:**

1 cup chickpeas, drained  
2 tablespoons avocado oil  
1 teaspoon chili powder  
1 teaspoon garlic powder  
salt and pepper to taste

#### **For Lemon Basil Dressing:**

2 Tablespoon lemon juice  
1 Tablespoon minced garlic  
1 tablespoon Tahini Paste  
2-3 basil leaves, thinly sliced  
2 oz. Extra Virgin Olive Oil  
Salt and Pepper to taste

### **Directions:**

Roasted Chickpeas:

Toss chickpeas with olive oil, chili powder, garlic 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, blender or food processor. Slowly drizzle in olive oil.

Salad: Combine salad, tomatoes, cucumbers, chickpeas and dressing in a mixing bowl and serve immediately. Chickpeas and dressing can be stored separately and used as desired.