

# Chickpea Salad

Number of Servings: 4

Prep Time: 25 minutes

## Ingredients

Coconut Tamarind Dressing:

2 tsp unsweetened shredded coconut, toasted

1/4 tsp tamarind paste

1 tsp tahini paste

1/4 tsp cumin

1 tbsp olive oil

2 tsp apple cider vinegar

1 tsp braggs soy sauce

pinch of cayenne

2 tsp grated ginger

salt and pepper

Salad Ingredients:

1 red pepper

1 english cucumber

1 avocado

1 large tomato

1 15oz can chick peas, drained and rinsed

fresh cilantro

## Instructions

Mix together the ingredients for the dressing in a large bowl, adjusting to suit your taste. The measurements are meant to be guidelines, I don't always follow them exactly.

Chop all the vegetables into bite size pieces, and mix together with the dressing. If you want this salad to last for a while, don't add the avocado until ready to eat, otherwise they will go brown.