

CHEF DANA'S CHICKPEA SALAD

- #10 can Chickpeas, drained
- 1 lb fresh Curly parsley
- 1 cup Dijon mustard
- 1 cup Lemon
- 1 Red onion, rough chop
- 1 Tbsp Kosher salt

1. Drain chickpeas and set aside in large mixing bowl.
2. In a food processor and the onion, parsley and blend till finely chopped then add mustard and lemon juice blend for about 30 seconds.
3. Add mixture from food processor and salt to the bowl of chickpeas mix through coating them evenly and serve.

ADDITIONAL INFORMATION

Course	Brunch , Sides
Cuisine	American , Chef Dana
Category	Vegetables , Vegetarian