

Creamy Chickpea Salad

by: www.thedinnershift.com

Ingredients:

- 2, 14.5 oz cans Chickpeas, drained
- 1 Celery Rib, finely chopped
- 2 Green Onions, minced
- 1/3 cup Vegan Mayo
- 2 tbsp Lemon Juice
- 2 tsp Dijon Mustard
- Salt and Pepper, to taste

Method:

1. In a food processor, pulse beans 10-20 times or until finely chopped, but not pureed. You want texture!
2. Transfer beans to a medium bowl and fold in remaining ingredients. Check taste for seasoning and add additional lemon juice, if desired.
3. Salt and pepper to taste.
4. Serve on toasted hearty whole grain bread or with fruit and crackers.

Prepping ahead?: You can prep the creamy chickpea salad up to 4 days in advance. Keep tightly covered in the fridge.