



# CUMIN CHICKPEA SALAD TACOS

## WITH CHIPOTLE TAHINI DRIZZLE

FAST. EASY. FRESH.

**1.** Start with prepping your ingredients. Drain and rinse the **chickpeas** (try and shake off as much water as possible!) and peel and thinly slice the **shallot**. Chop the **cucumbers** into bite-sized pieces and thinly slice the **radishes**. Pick the leaves off the **mint**.

**2.** Next, heat the **oil** in a medium pan over medium-high heat. Add the **chickpeas**, **cumin**, **coriander**, and a good pinch of **salt** and **pepper**. Cook for a 2-3 minutes, stirring occasionally, until they begin to brown. Remove from the heat and toss with as much regular **hot sauce** as desired.

**3.** Meanwhile, in a large bowl combine the **mixed greens**, **shallot**, **cucumber**, **radishes**, and **mint**.

**4.** Make your chipotle tahini drizzle by combining the **Tahini Sauce Base** (**tahini**, **lemon juice**, and **chipotle hot sauce**) 3 Tbsp. **cold water**, and a pinch of **salt** and **pepper** in a small bowl.

**5.** If desired, warm the **tortillas** in the same pan that you cooked your chickpeas in to season them slightly. If you're short on time, just proceed to Step 6!

**6.** To serve, spoon the prepared salad onto the **tortillas**, then add some chickpeas, and a drizzle of the chipotle tahini sauce. Enjoy!



### Ingredients (2 Person Serving – 879 Calories Per Serving)

Olive Oil	1 Tbsp.	Mini Cucumbers	2
Chickpeas	1 398 ml Can	Radishes	4
Ground Cumin	½ tsp.	Fresh Mint	8 g
Ground Coriander	½ tsp.	Tahini	¼ Cup
Hot Sauce	1 Tbsp.	Lemon Juice	1 Tbsp.
Mixed Greens	70 g	Chipotle Hot Sauce	1 tsp.
Shallot	1	Flour Tortillas	6 Small
		Salt and Pepper	To Taste

**30** Minute  
Cook  
Time!