

## Chickpea Salad

**Chef:** Ann Creber

This salad is part of Ann Creber's Christmas buffet.

Ann writes: "The traditional cold roast turkey, ham and fillet of beef provide a solid basis and then I rely on a variety of different salads to complete the meal. One of my favourites - and one guests ask for - is the Chickpea Salad - here's the recipe!"



**Serves 4 - 6**

**Degree of difficulty:** Low

### **You need:**

2 cans prepared chickpeas, well-drained  
4 spring onions, finely chopped  
3 teaspoons finely grated lemon zest  
good squeeze of lemon juice  
cummin or commercial Middle Eastern Spices to taste  
good commercial mayonnaise  
seasoned pepper  
lots of chopped parsley  
OR coriander (if you MUST!!!!)

Ann says: "I suggest you seriously cheat here and use canned and commercial ingredients .. still tastes great!"

### **Method:**

Place the chickpeas into a bowl, add spring onions, lemon zest, lemon juice, spices to taste - I like a fair bit! Then mix through enough mayonnaise to moisten well without swamping it, with a little light sour cream if you like, some seasoned pepper and lots of parsley. You know I HATE coriander but if you like it, feel free to add it as a substitute.

**Serving Suggestion:** This can be made the day before and chilled until serving.