chickpea niçoise salad



cook time:	prep time:	featured product:
15	**15**	**baby spring mix**

a vegan twist on a traditional niçoise salad--fish is substituted with lemon agave chickpeas, paired with blanched green beans, tomatoes, potatoes and kalamata olives atop a bed of our baby spring mix!

ingredients

4 servings

1 package (5 ounces) **organicgirl? baby spring mix** ?
½ cup **organicgirl? lemon agave dressing**, divided
15oz can chickpeas, drained and rinsed
¼ cup toasted sunflower seeds
¼ teaspoon fine sea salt
black pepper to taste
8 ounces haricots verts or tender green beans
12oz multi-colored baby potatoes
2 roma tomatoes, cut lengthwise into quarters
? cup pitted niçoise or chopped kalamata olives

substitutions

? *substitute with* **spring mix plus**

directions

1. in a food processor combine chickpeas, sunflower seeds, 2 tablespoons dressing, salt, and pepper. pulse until roughly chopped.

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2. bring a large saucepan of water to a rolling boil. fill a bowl with ice water. add green beans to boiling water and cook until crisp-tender, about 3 minutes. transfer to ice water and let cool completely.

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3. to same saucepan of boiling water add potatoes. reduce heat to simmer until just tender, about 10 minutes. transfer to ice water and cool completely.

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4. drain green beans and potatoes well and pat dry. cut potatoes in half.

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5. in a large bowl, toss spring mix with ¼ cup dressing.

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6. arrange salad on plates and top with chickpea mixture, green beans, tomatoes, potatoes, and olives.

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7. drizzle salads with remaining 2 tablespoons dressing.

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