



## chickpea niçoise salad

cook time:  
**15**

prep time:  
**15**

featured product:  
**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.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step1\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step1_Square.mp4)

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.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step2\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step2_Square.mp4)

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.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step4_Square.mp4)

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

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step5\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step5_Square.mp4)

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.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step7\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step7_Square.mp4)