

Chickpea, sumac and lemon salad with Turkish flavors |

Recipe for 12 tapas



Description

A salad that will accompany all your meals and allow you to travel from your terrace.

Note

You can use dried chickpeas that you will cook yourself or canned, which you will carefully drain.

Ingredients

Chickpea salad

- 1 Can(s) Chick peas (540 ml)
- 60 Ml Olive oil
- 150 Gr Onion
- 3 Clove(s) Chopped garlic
- 150 Gr Red pepper
- 8 Unit(s) Sundried tomatoes
- 2 Tsp Paprika
- 0.50 Tsp Cumin powder
- 0.50 Tsp Chili flakes
- 1 Tsp Sumac
- 30 Ml Lemon juice
- 8 Sprig(s) Chopped parsley
- 12 Leaf(ves) Basil

- Salt and pepper
- Olive oil

Preparation

- Preparation time **45 mins**

Setting up

Make sure your chickpeas are well drained, place them on a cloth to dry them out a bit more.

Finely chop the garlic cloves, thin out the parsley.

Finely chop the onion, finely chop the dried tomatoes.

Open the red pepper, remove the seeds and cut it into sticks.

Squeeze the lemon, if you don't have any juice already made.

At the last moment, before serving, finely chop the basil leaves and roughly chop the parsley leaves.

Realization

In a hot frying pan with olive oil, over medium heat, fry the chickpeas for a few seconds, add salt.

Add the paprika, mix and cook gently for about 5 minutes, then pour the mixture into a bowl.

In the same pan, fry the onions and garlic, add salt, once slightly translucent, add the red pepper and the dried tomatoes, mix.

Let cook for 2 minutes maximum, remove from the heat, add the cumin powder, chili flakes and sumac. Mix well and pour into the bowl with the chickpeas, mix again.

Service

To finish, add the freshly chopped basil and parsley and the lemon juice, mix and serve.

Bon appétit!