

# Cod and chickpea salad with cilantro and Sherry dressing

## Recipe for 2

## Description

## Ingredients

### Salad

- 0.50 Lb Cod fillet
- 1 Unit(s) Chickpea box 398 ml
- 1 Unit(s) French shallot
- 1 Clove(s) Garlic
- 0.50 Tsp Cumin powder

### Dressing

- 1 Tsp Dijon mustard
- 75 Ml Olive oil
- 25 Ml Xérès vinegar
- 3 Sprig(s) Fresh cilantro

## Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

### Salad

Make sur the cod is unsalted. Put it on a baking tray, spray with olive oil and bake for 15 minutes in the oven.

Drain the cheak peas.

Finely chop hte shallots and the garlic.

Remove from oven and let cool down. Then shred into pieces into a bowl and add the cheak peas, the shallots, the garlic and the cumin.

Mix together.

### Dressing

Chop the cilantro.

In a bowl mix the mustard, vinegar, salt and pepper. Emulsify with olive oil (pour oil slowly). Add the cilantro.

### Plating

Mix the salad with the dressing with serve in a ramekin or tin can.

Garnish with young sprouts.

**Bon appétit!**