



Chickpea “Tuna” Salad (4-6 servings)

Ingredients

4 cans (15-oz each) chickpeas (garbanzo beans)

1½ cups celery - *finely chopped*

2 lemons - *juiced*

2 Tbsps nori seasoning

1 cup vegan mayonnaise

2/3 cup dijon mustard

1½ cups red onion - *finely chopped*

1 cup broccoli slaw mix

1/2 cup sunflower seeds - *roasted and unsalted*

1/3 cup agave nectar

6 Tbsps fresh dill weed

Salt and Pepper to taste

Preparation

- Smash the chickpeas with a potato masher, fork, or your hands
- Put all of the ingredients into a large bowl and mix thoroughly
- Chill the salad in the fridge for 20-30 minutes to let the flavors blend together

Serving Suggestions:

- Serve on a bun with lettuce and your choice of toppings
- Serve on a bed of lettuce along with your favorite crackers