

DINNERLY



Vegan Mediterranean Chickpea Salad with Creamy Za'atar Hummus Dressing



30-40min



2 Servings

This superb vegan salad combines two important elements: the crunchy and the creamy. For the crunch we quickly roast crispy chickpeas and homemade croutons, and for the creamy dressing we flavor hummus and lemon juice with herby za'atar seasoning. We've got you covered!

WHAT WE SEND

- 15 oz can chickpeas
- 1 Portuguese roll ²
- 1 romaine heart
- 1 plum tomato
- 1 lemon
- 2 (2 oz) hummus ¹
- ¼ oz za'atar spice blend ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet

ALLERGENS

Sesame (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 490kcal, Fat 39g, Carbs 46g, Protein 17g



1. Start chickpeas

Preheat oven to 425°F with a rack in the center.

Drain **chickpeas**; rinse and pat very dry. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on center oven rack, 10 minutes.



2. Bake chickpeas & croutons

Meanwhile, tear **bread** into 1-inch pieces. Toss with **2 tablespoons oil** and **a pinch each of salt and pepper**.

Push **chickpeas** to one side of baking sheet; add bread to empty side. Return to center oven rack and cook until bread is toasted and chickpeas are golden brown, 12–15 minutes.

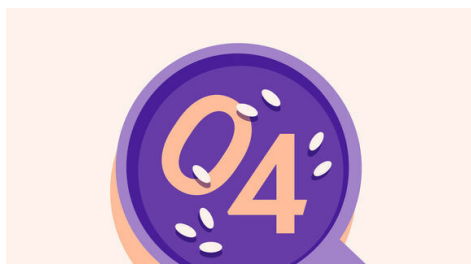


3. Prep ingredients

Cut **lettuce** into 1-inch pieces.

Cut **tomato** into ½-inch pieces.

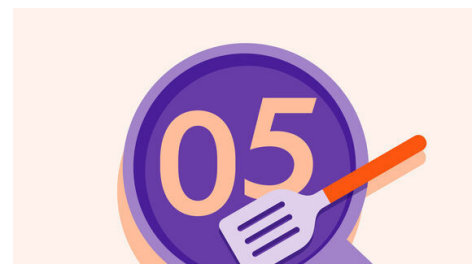
Squeeze **3 teaspoons lemon juice** into a large bowl; cut remaining lemon into wedges.



4. Make dressing

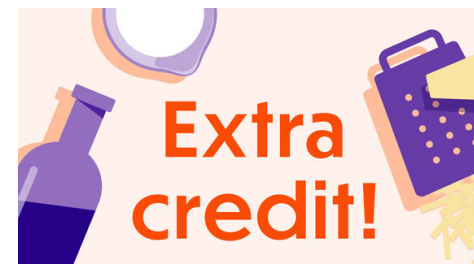
To bowl with **lemon juice**, whisk to combine **hummus**, **1½ teaspoons za'atar** (or more to taste), and **1 tablespoon water**. Add more water, 1 tablespoon at a time, until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Add **lettuce** and toss until evenly coated.



5. Serve

Serve **salad** topped with **roasted chickpeas**, **croutons**, and **tomatoes**. Serve **lemon wedges** alongside. Enjoy!



6. Rate your plate!

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