

# Chickpea, Quinoa & Spinach Salad

Bialik College Kitchen Garden Program

## Ingredients:

- 300g Spinach leaves
- 1 tin chickpeas, drained & rinsed
- 1 cup cooked quinoa
- 250g cherry tomatoes
- 1 cucumber, diced
- For the vinaigrette:
  - 2 tablespoons chopped chives
  - 2 quarters preserved lemon
  - ¼ cup olive oil
  - 2 tablespoons white wine vinegar
  - 1 teaspoon honey
  - 1 garlic cloves, crushed
  - ¼ teaspoon each of ground cumin and paprika
  - ¼ cup packed mint leaves
  - salt/pepper

## Equipment:

- food processor
- chopping board
- knife
- metric measuring cups/spoons
- salad spinner

## Method:

1. Combine all of the vinaigrette ingredients in a food processor and blend until smooth.
2. If it is too thick, you could add a tablespoon of water to thin it out.
3. To compose salad, arrange spinach leaves on a platter. Top with chickpeas, quinoa, tomatoes and cucumber.
4. Drizzle on as much vinaigrette as you like and serve.