

GREEK CHICKPEAS

This recipe is based on Trader Joe's Greek Chickpeas.
I love putting these on salads or with eggs sunny-side up!

INGREDIENTS

- 1 can of chickpeas/garbanzo beans
- 1/2 cup extra virgin olive oil
- Juice of 1 lemon
- 3 garlic cloves, minced
- Fresh bunch of parsley, chopped fine
- Fresh pinch of dill, chopped fine
- 1-2 tablespoons ground cumin
- Salt and pepper

INSTRUCTIONS

- 1** Drain and rinse the chickpeas well. Pour them into a jar or container.
- 2** Add the olive oil and lemon juice. Mix.
- 3** Add the garlic, herbs, and cumin. Add salt and freshly ground pepper. Stir. Taste to see if you like a bit more garlic or cumin.
- 4** Add 1-2 tablespoons of water. Mix again.
Keeps a week in the fridge.

Made for you with love by Sierra Godfrey
www.sierragodfrey.com

