

Vegan Caesar Salad

With Roasted Chickpeas



TOTAL TIME

20 mins



COURSE

Main Course, Salad

CUISINE

Italian



SERVINGS

2

EQUIPMENT

- High Speed Blender

INGREDIENTS

Salad Ingredients

- 4 Cups Organic Romaine - Chopped
- 1 Cup Roasted Chickpeas
- 2 Carrots - Shredded
- 10 Olives - Sliced Thin

Caesar Dressing

- 1 Cup Sesame Oil
- 3/4 Cup Apple Cider Vinegar

- 1/3 Cup Tahini
- 1 Tsp Sea Salt
- 1/4 Cup Dulse Flakes or Kelp Powder

INSTRUCTIONS

1. To roast chickpeas, place cooked or canned chickpeas in a bowl and toss with avocado oil seasoning of choice, and a pinch of salt. Heat oven to 350 degrees, and bake for 20 min or until roasted.

Add dressing ingredients except dulse to high speed blender and blend until smooth.

Combine romaine carrots, and olives in bowl. Add dressing to taste, and top with chickpeas.

Enjoy!



KEYWORD

caesar, salad