

Kale Faux Caesar Salad with Roasted Chickpeas

Kale Faux Caesar Salad

- 2 bunches of kale, stemmed, leaves chopped or torn
- 2 c roasted chickpeas (recipe below)
- 1/2 c hemp seeds
- 1/3 c capers, drained

Faux Caesar Salad Dressing

- 1/2 c raw cashews
- 3 T each olive oil, lemon juice, nutritional yeast
- 1 T Dijon mustard
- 1 large clove garlic
- 3/4 t sea salt
- 1/4 t curry powder
- 6 T water
- freshly ground black pepper

Combine dressing ingredients in a blender and process until smooth. Toss kale with dressing hemp seeds and capers and garnish each portion with chickpeas. Serves 8-10. Can be prepared a day before serving.

Roasted Chickpeas

- 1 lb dried chickpeas, soaked in a bowlful of water overnight, then drained
- 2 T red wine vinegar
- 1 T olive oil
- 1 t Dijon mustard
- 1 t kosher salt

Garnish

- 1/2 t kosher salt

Preheat the oven to 380F.

Mix ingredients with chickpeas, then spread them on a baking pan and roast, shaking every 5-10 minutes, for 30-40 minutes, until browned and crunchy, but not burnt. Toss the chickpeas with salt.

Jittery Cook