



### Ana's Garbanzo Salad Recipe

- 3 cups / ~1 lb / 16 oz cooked garbanzos, room temperature or warm
- 1/3 cup / 1.5 ounces / 45 g pepitas toasted sunflower or seeds
- ¼ cup/ 60 ml Warm Dressing (or other vinaigrette), or to taste.
- 2 cups / big handfuls of chopped broccoli, broccolini or broccoli rabbe /rapini (stems, leaves, florets), boiled in a bit of salted water for just 20 seconds, then drained under cold water
- 2-3 big handfuls of Native blue tortilla chips
- 1/4 cup / 1.5 oz / 45 g Organic Creamery crumbled feta
- 1 small (watermelon) radish, sliced paper thin
- 1/2 avocado, sliced

Combine the garbanzos, Pepitas seeds, most of the dressing, and broccoli in a large bowl. Toss well. Add the chips, feta, and radish. Toss gently. Taste, add more dressing if needed, and the avocado. Toss once or twice and enjoy.

Serves 4; Prep time: 15 min

### Warm Dressing

- 1/4 cup / 60ml Warm Dressing (or other favorite vinaigrette), or to taste
- 1/2cup extra-virgin olive oil
- 1 teaspoon fresh rosemary leaves
- 1 teaspoon fresh thyme leaves
- 1 teaspoon fresh oregano leaves
- 2 teaspoons sweet paprika
- 2 medium cloves of garlic, smashed into a paste
- 1 well-crumbled bay leaf
- pinch of red pepper flakes
- 1/4 teaspoon + fine grain sea salt
- 1 tablespoon fresh lemon juice

Gently warm the olive oil over medium-low heat in a skillet or pan, until it is just hot. When hot remove from heat. While the oil is heating, lightly pound the rosemary, thyme, and oregano in a mortar and pestle. Stir the paprika, garlic, bay leaf, red pepper flakes, and salt into the oil. Then add the bruised herbs and lemon juice. You can use this now, but know - the oil just gets better as it ages over a few days. Keep it in a refrigerator for up to a week/approx. ten days. It thickens up when cold, so if you need it in a liquid state, place it in the sun or in a warm place for a few minutes.

Makes ~2/3 cup; Prep time: 5 min - Cook time: 5 min