



Cellier des Dauphins®

SPICY ROASTED CHICKPEAS IN LETTUCE CUPS

LES DAUPHINS CÔTES DU RHÔNE VILLAGES



Ingredients:

- 🍅 Handful Cherry Tomatoes halved
- 1 or 2 Green Chillies 🌶️
- 2 tablespoons Ginger, cut into batons
- 🧄 Garlic (lots)
- 1 can Chickpeas
- 1 tsp Salt & Pepper to season
- 1/4 Turmeric, 1 tsp Garam Masala, Cumin Powder & Tandoori Masala to spice up and add all the flavour
- Generous drizzles of olive oil
- Chopped Coriander to garnish

Recipe: Mix up all the ingredients except the coriander in an oven proof dish and up pop in the oven (pre-heated) at 180°C for 1 hour! When ready, garnish with coriander.

To serve:

- Lettuce Cups
- Sliced red cabbage for some extra crunch (optional)
- Cucumber, Mint and Green Chilli Raita

🥒 Recipe for Cucumber, Mint and Green Chilli Raita: Simply blitz yoghurt, chunks of cucumber, half a green chilli (optional), handful of coriander, mint and 1/2 teaspoon salt and voila!

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