

Chickpea Salsa

Ingredients

- 1 bag TOSTITOS® SCOOPS!®
- 2 ½ cups canned chickpeas, rinsed and drained
- 1/2 tsp salt
- 1 ½ tsp cumin
- 1 clove garlic, chopped
- 2 tbsp extra virgin olive oil
- 1 tsp red pepper flakes or 1/2 a fresh jalapeño, finely chopped
- 1/2 cup black olives, pitted and roughly chopped
- 2 tbsp freshly squeezed lemon juice
- 1/4 cup flat leaf parsley
- Freshly ground black pepper and salt to taste

How to make it

1. Garlic paste: Mix salt, garlic and 1/2 a tsp of the olive oil to form a paste. Add chili pepper flakes or jalapeño and chop to combine. Transfer to a small bowl and add remaining olive oil. Set aside.
2. In a medium bowl, combine chickpeas, olives, and parsley. Add the garlic paste and mix well. Add cumin and lemon juice, stir to combine, then taste for salt and pepper.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	0 min	10 min	8

Made with



TOSTITOS® SCOOPS!®