

FRITOS® Walking Fatteh

Ingredients

Stewed Chickpeas:

- 2 tbsp olive oil
- 1 clove garlic, minced
- 1 tsp ground cumin
- 1 can (15 oz) chickpeas, drained and rinsed
- 1/2 cup vegetable broth
- 1/4 tsp salt
- 1/4 tsp black pepper

Garlicky Tahini Yogurt Sauce:

- 1/4 cup freshly squeezed lemon juice
- 2 tbsp tahini sauce
- 1/4 cup Greek yogurt
- 1 clove garlic, minced
- 1/4 tsp garlic powder
- 1/4 tsp salt

Aleppo Butter:

- 1/3 cup butter
- 1 tbsp Aleppo pepper powder

Walking Fatteh:

- 4 bags (each 1 oz) Fritos® Original Corn Chips
- 1/4 cup toasted pine nuts
- 1/4 cup pomegranate seeds
- 1/4 cup finely chopped fresh parsley

How to make it

1. Stewed Chickpeas: In large skillet set over medium heat, heat oil. Cook garlic and cumin, stirring occasionally, for 2 to 3 minutes or until fragrant. Stir in chickpeas and cook, stirring



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with



Fritos® Original Corn Chips

occasionally, for 1 to 2 minutes or until well coated. Stir in broth, salt and pepper; bring to a boil. Cook, stirring occasionally, for 12 to 15 minutes or until most of the liquid has evaporated and chickpeas are very tender.

2. **Garlicky Tahini Yogurt Sauce:** In small bowl, whisk together lemon juice and tahini until smooth. Stir in yogurt, garlic, garlic powder, salt and pepper. Thin with 1 tbsp water.
3. **Aleppo Butter:** In small skillet set over medium heat, melt butter. Stir in Aleppo pepper. Cook, stirring occasionally, for 1 to 2 minutes or until fragrant.
4. **Walking Fatteh:** Divide stewed chickpeas among 4 bags FRITOS® Original Corn Chips. Drizzle with tahini yogurt sauce and Aleppo butter. Garnish with pine nuts, pomegranate seeds and parsley.