

# VEGAN CAESAR SALAD

adapted from ohsheglows.com

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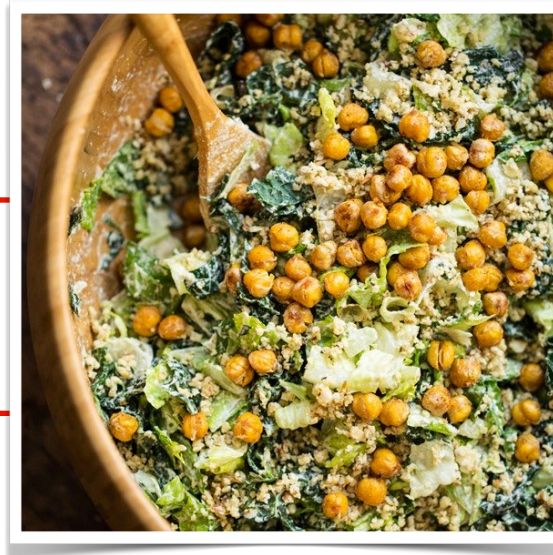
Yield: 5 servings

Prep Time: ~15 - 20 minutes

Cook Time: ~30 minutes

Storage: refrigerate for 2 - 3 days

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## Roasted Chickpeas Ingredients

1 (14-oz) can chickpeas, drained and rinsed

1/2 tablespoon oil of choice

1/2 teaspoon garlic powder

1/2 teaspoon sea salt, or to taste

## Dressing Ingredients

Generous 1/4 cup tahini (a runny/drippy one works best here)

2 tablespoons fresh lemon juice

1 small clove garlic, minced

2 teaspoon capers, minced

1 1/2 teaspoons caper brine from the jar or Worcestershire sauce

1 teaspoon dijon mustard

1/4 teaspoon garlic powder

1/4 - 1/2 teaspoon each of salt and black pepper, or to taste

1 - 4 tablespoons water, to thin out dressing to desired consistency

## Salad Ingredients

1 bunch lacinato kale, de-stemmed and finely chopped

2 small heads romaine lettuce, finely chopped

## Directions

1. For chickpeas: Preheat oven to 400 deg F. Line a baking sheet with parchment paper. Add the well-drained chickpeas to the baking sheet (pat them dry if needed). Then add the oil, garlic powder, and salt. Gently toss to coat chickpeas evenly. Roast for 20 minutes. Take the pan out and roll the chickpeas around before putting them back in the oven for another 10 minutes, or until lightly golden.
2. For dressing: Add all ingredients into a bowl and whisk to combine well. Set aside.
3. For salad: Add dressing to the salad leaves and toss until they are evenly coated. Season with extra salt and pepper if needed. Sprinkle the roasted chickpeas on top and serve immediately.