

Chickpeas with Olives

Crunchy chick peas complemented by lovely dark olives.

From the **Lebanon**¹.

Ingredients

| | |
|------------------|---|
| 225 g dry weight | chickpeas |
| 150 g | Zaytoun FAIRTRADE black olives |
| 225 g | spring onions |
| 15 ml | coriander leaves |
| 2 cloves | garlic |
| to taste | salt and FAIRTRADE ground black pepper |
| 1 ml | paprika |
| 1 pinch | chilli powder |
| 15 ml | Zaytoun FAIRTRADE olive oil |
| 30 ml | FAIRTRADE lemon juice |

Variation

Vary the quantity of spring onions according to how sharp you like your snacks.

Method

Soak the chickpeas overnight in lots of water and cook in the usual way².

Drain and allow to cool.

Meanwhile, top and tail and skin the spring onions.

Skin and crush the garlic.

Add the remaining ingredients and mix together well.

Chill for 30 minutes and serve.

To serve

Serve with chunks of multi-grain or rye bread and butter, and a glass of **FAIRTRADE** white wine.

¹<http://www.fairtradecookbook.org.uk/countries/lebanon.htm>

²<http://www.fairtradecookbook.org.uk/recipes/chickpeas.htm>