



## chickpea niçoise salad

cook time:  
**15**

prep time:  
**15**

featured product:  
**baby spring mix**

a vegan twist on a traditional niçoise salad--fish is substituted with lemon agave chickpeas, paired with blanched green beans, tomatoes, potatoes and kalamata olives atop a bed of our baby spring mix!



## ingredients

4 servings

- 1 package (5 ounces) [organicgirl? baby spring mix ?](#)
- ½ cup [organicgirl? lemon agave dressing](#), divided
- 15oz can chickpeas, drained and rinsed
- ¼ cup toasted sunflower seeds
- ¼ teaspoon fine sea salt
- black pepper to taste
- 8 ounces haricots verts or tender green beans
- 12oz multi-colored baby potatoes
- 2 roma tomatoes, cut lengthwise into quarters
- ? cup pitted niçoise or chopped kalamata olives

## substitutions

? *substitute with* [spring mix plus](#)

## directions

1. in a food processor combine chickpeas, sunflower seeds, 2 tablespoons dressing, salt, and pepper. pulse until roughly chopped.

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2. bring a large saucepan of water to a rolling boil. fill a bowl with ice water. add green beans to boiling water and cook until crisp-tender, about 3 minutes. transfer to ice water and let cool completely.

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3. to same saucepan of boiling water add potatoes. reduce heat to simmer until just tender, about 10 minutes. transfer to ice water and cool completely.

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4. drain green beans and potatoes well and pat dry. cut potatoes in half.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step4\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step4_Square.mp4)

5. in a large bowl, toss spring mix with ¼ cup dressing.

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6. arrange salad on plates and top with chickpea mixture, green beans, tomatoes, potatoes, and olives.

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7. drizzle salads with remaining 2 tablespoons dressing.

[https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad\\_Step7\\_Square.mp4](https://iloveorganicgirl.com/wp-content/uploads/2019/05/ChickpeaNiçoiseSalad_Step7_Square.mp4)