



roasted chickpea avocado salad

cook time:
30

prep time:
15

featured product:
sweet crunchy mix

fill up with this crunchy leaf take on a creamy avocado salad. so refreshing and full of healthy proteins and oils—and topped with our homemade avocado cilantro dressing.

and let's not forget that fantastic crunch topping made possible by one of our favorite salad toppings: roasted chickpeas!



ingredients

2 servings

- 1 package (5oz) **sweet crunchy mix**
- ? cup plus 2 tablespoons **avocado cilantro dressing**, divided
- 1 can (15oz) chickpeas, drained
- fine sea salt and black pepper to taste
- 1 cup multi-colored cherry tomatoes, halved
- 1 avocado, pitted and thinly sliced

directions

1. preheat oven to 450°F. place chickpeas on a clean kitchen towel and dry well. transfer to a rimmed sheet pan and add 2 tablespoons dressing.
2. add salt and pepper and toss. roast, stirring every 10 minutes, until browned and crisp, about 30 minutes.
3. in a large bowl toss greens with remaining ? cup dressing.
4. divide between plates. top with tomatoes, avocado, and crispy chickpeas.