



DILLY-LICIOUS CHICKPEA SALAD

Submitted by Cindy Grainger, Winnipeg, Manitoba

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| 1 can chickpeas, drained and rinsed | 1 Tbsp. Lemony Dill Seasoning |
| 2 stalks of celery, finely chopped | ¼ tsp. sea salt |
| 3 green onions, sliced* | 1 Tbsp. fresh lemon juice |
| ¼ cup dill pickles, finely chopped | Sprinkle of Garlic Pepper with a Twist of Lime , to taste |
| ¼ cup red pepper, finely chopped | |
| 2-3 Tbsp. mayonnaise | |
| 2-3 tsp. Oh! So Garlic | |
| 1½ tsp. Dilly-Licious Dill Pickle Mustard | |

Add chickpeas, celery, onions, dill pickles and red pepper to a bowl.

In a separate bowl mix mayonnaise, **Oh! So Garlic**, **Dilly-Licious Dill Pickle Mustard**, **Lemony Dill Seasoning**, sea salt and lemon juice.

Add dressing to vegetables and mix well to distribute. Sprinkle with **Garlic Pepper with a Twist of Lime**. Refrigerate before serving.

Serve as a side dish or an appetizer with tortilla chips.

* can substitute red onion, finely diced



- **Oh! So Garlic**
- **Dilly-Licious Dill Pickle Mustard**

- **Lemony Dill Seasoning**
- **Garlic Pepper with a Twist of Lime**