



Chickpeas with Sweet Paprika & Tahini

Serves 4

INGREDIENTS

400g canned chickpeas
4 tbs tahini
1 clove garlic, crushed
2 tsp cumin seeds, dry roasted & crushed
½ tsp cumin powder
Juice of 1 lemon
2 tbs white wine vinegar
3 tsp **POTE Sweet Paprika**
6 tbs extra virgin olive oil
75g pinenuts, roasted until golden
5g coriander leaves for garnishing

Alternative:

Use canned butterbeans

METHOD

1. Mix the tahini with garlic, cumin, lemon juice, wine vinegar, paprika, oil and half the pinenuts and stir through the cooked beans.
2. Season to taste and serve with remaining pinenuts on top.