

# RR

## Chickpea Salad

Dish by Chef Saif Ur Rehman

This Chickpea Salad is a Pakistani dish. It is usually served during Ramadan but is also enjoyed throughout the rest of the year. It can be a perfect starter or a side dish for your menu.

### Ingredients for 4 persons

500 g	chickpeas	Olive oil
3-4	potatoes	Juice of 1 lemon
3	tomatoes	Cumin
1	red onion	Coriander
2-3	chillies	Fresh parsley
		Salt
		Black pepper

## Preparation

Soak the chickpeas overnight and boil them the following day. Peel the potatoes and cut them into small pieces, then boil them. When ready, mix them with the chickpeas in a large bowl. Add the tomatoes, chopped into small pieces, then the red onions and chillies, also finely chopped. Mix the olive oil, lemon juice and spices together to make a dressing. Combine everything together and mix it well.

## Chef of the dish

Saif Ur Rehman is a Pakistani cook, cricket player and coach as well as stand up comedian who has been living in Bulgaria for more than 20 years. He is the owner of the Pakistani restaurant Punjabi Food which also hosts theatre plays and other cultural events.



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