Salads / Scotland

Warm chickpeas, pumpkin and kale salad · Scotland

A warm salad of cooked pulses and vegetables with a Scotland-inspired dressing.

Time 30 min **Servings** 4

What you'll need.

- ☐ 650 g drained cooked chickpeas
- ☐ 350 g pumpkin
- ☐ 300 g kale
- ☐ 30 ml neutral cooking oil
- ☐ 25 ml lemon juice
- ☐ 15 g wholegrain mustard
- ☐ 10 g chives
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste

Let's make it.

01 Rinse and drain the cooked pulses. Clean the vegetables and cut into bite-sized pieces.

02 Boil or steam each vegetable separately until tender, allowing longer for firmer varieties. Drain well.

03 Heat the pulses in a saucepan with a splash of water until piping hot.

04 Whisk the oil, lemon juice and listed flavourings into a dressing. Toss with the warm vegetables and pulses and serve.

AI-developed, not kitchen-tested.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-gb-sct-14-16-74df8e5