Chickpea Salad Sandwich

Cookbook, *When Life Gives You a Fresh Start* by Ali Eisenach and Lemon Poppy Inc.

Ingredients:

- 2 ½ cup jar homemade chickpeas or 2 cans rinsed
- ½ cup vegan mayo (see recipe or buy)
- 1 Tbsp mustard
- ½ cup diced celery
- ¼ cup minced onion
- ¼ cup chopped sweet pickles (bread and butter or pickle relish) s

Directions:

1. Place garbanzo beans in food processor and pulse 4-5 times (do not want paste but some texture of the bean left).
2. Add mayo, mustard, celery, onion and sweet pickles. Stir.
3. Serve on bread or a lettuce wrap. (We like it as a sandwich w/avocado slices, lettuce and tomato)

Note: *Also made with ¼ cup dill pickles instead of sweet pickles and 1 ½ cups halved grapes. it was good!!*