



- A: 1C orzo, cooked and drained
- 1T butter
- 1/4C basil, fresh
- B: 8oz feta cheese, sliced into 16 thin slabs
- 3T corn starch
- C: 2T olive oil
- D: 1/4C olive oil
- 1C chickpeas, cooked
- 4c garlic, sliced thin
- 1T sesame seed
- 1T paprika, smoked
- 1/2t red pepper flakes
- 1t salt
- E: 2C zucchini, sliced thin
- 2t thyme
- 1 lemon zest
- F: 1C Greek yogurt
- 1 lemon juice

Vegetarian/Crispy Feta Chickpeas

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1c garlic, minced

G: 1C greens (herbs, leafy greens, young lettuce)

1. Combine (A) in bowl.
2. Dredge (B) together and fry in large pan with (C), flipping and cooking until golden brown on both sides. Remove and reserve feta.
3. Add (D) to pan, fry about 5 minutes until chickpeas are starting to crisp.
4. Add (E) to pan, continue to cook until zucchini is beginning to crisp, then remove from heat. (If including tougher winter greens such as Brussels sprout tops, chop and add to pan with zucchini.)
5. Combine (F) in bowl and mix well.
6. Assemble servings in wide bowls by placing in sequence: yogurt sauce, orzo, chickpea mixture, greens, and feta.

Servings: 4

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