

Middle Eastern Salad Tacos

By Sylvia Fountaine from feastingathome.com

Ingredients:

Middle Eastern Spiced Chickpeas:

2 teaspoons olive oil
1 can chick peas, rinsed and drained
1 teaspoon sumac (or za'atar)
1 teaspoon cumin
1/4 teaspoon salt
1 teaspoon sesame seeds
1/2 cup Hummus (or Baba Ganoush or Tahini Sauce)

6 x 6 inch tortillas, warmed or lightly toasted

Lemony Salad:

giant handful arugula (or other greens)
1 tomato, diced
2 turkish cucumbers, diced
1–2 tablespoon olive oil
1–2 tablespoon lemon juice
1 teaspoon ground coriander
1/4 teaspoon salt

Optional Garnishes: sliced scallions, fresh herbs such as cilantro, parsley, mint or dill, Zaatar, Tahini Sauce, Quick Pickled Onions

Instructions:

1. Heat oil in a medium skillet over medium heat. Add chickpeas and spices and salt. Warm through, stirring. During the last minute add the sesame seeds. Turn heat off.
2. Toss the salad ingredients together in a medium bowl. Lightly toast the tortillas until warm and pliable.
3. Assemble. Spread hummus onto the warm tortilla. Top with warm chickpeas and a heaping mound of the salad. Sprinkle with your choice of garnishes.