

Chickpea Pasta Salad



Ingredients

- 250 g pasta of choice - macaroni, penne, etc.
- 2-3 large gherkins
- 3-4 Tbsp capers
- 1 large celery stick
- 2-3 spring onions or 1/2 red onion
- A handful of parsley
- 1 tin drained chickpeas
- Mayonnaise (or vegan mayo) and salt and pepper to taste

Method

1. Bring water to a boil and cook pasta until al dente (not too soft).
2. Finely chop the gherkins, capers, celery, onion and parsley.
3. Stir these ingredients into the cooked, drained pasta.
4. Add the chickpeas.
5. Add mayo to bind according to your preference.*
6. Add salt and pepper to taste.
7. Stir together and refrigerate until ready to eat.

NOTE:

- *Sometimes when the salad stands, it gets dry. Either add more mayo or some water.
- Can be made 1-2 days in advance to save time on day.

