

PICKLED-ROASTED CHICKPEAS WITH CASHEW CREAM

(from the Bewitching Kitchen)

1 (15-ounce) can chickpeas, drained and rinsed
2 cups white vinegar
drizzle of olive oil
1/2 tsp salt or to taste
1/2 tsp smoked paprika or to taste
fresh tomatoes, cut into slices or small pieces
cilantro leaves (optional)

for the cashew cream:

1 cup cashews, soaked for 4 hours to overnight in a large volume of cold water
2 tablespoons lemon juice
salt to taste
1 cup water

Heat oven to 420F.

Bring the vinegar with a pinch of salt to a boil in a sauce pan. Immediately add the chickpeas, boil for 30 seconds, close the pan and remove from heat. Leave the chickpeas in the hot vinegar for 20 minutes. Drain.

Place the drained chickpeas in a roasting pan covered with aluminum foil. Drizzle the olive oil, season with salt and smoked paprika, rubbing them gently to coat well. Roast for about 25 minutes, until dark golden. Remove them to a paper towel lined plate to cool.

Make the cashew cream. Place the drained cashews with lemon juice and salt into a Vitamix type blender, blend until almost smooth (it won't turn completely smooth until you add water). Add the water slowly with the motor running. Add as much water as you like to achieve a smooth, creamy consistency.

Assemble the dish: place tomatoes on a serving platter, season lightly with salt, pepper, and a drizzle of olive oil. Spoon the roasted, cold chickpeas on top, and drizzle with the cashew cream. Decorate with cilantro leaves if desired.