

***BUFFALO CHICKPEAS***  
(adapted from [\*Skinnytaste\*](#))

1 5- oz can chickpeas, drained and rinsed  
1 Tbsp olive oil  
1 /2 tsp kosher salt  
2 large carrots, shredded on a food processor  
2 stalks celery, diced small  
1 Tbsp Sriracha (or to taste)  
3 Tbsp plain Greek yogurt  
juice of 1 lemon  
1 Tbsp tahini  
mixed baby greens to serve alongside (optional)

In a large bowl, mix the carrots with the celery, squirt a little lemon juice, season lightly with salt and mix gently. Reserve. Heat a large nonstick skillet over medium-high heat and add the oil. Once it begins to shimmer, add the chickpeas, spreading them in a single layer, and let cook undisturbed for 1 to 2 minutes, or until they brown a bit. Stir, season with salt and cook for a minute more. Transfer the chickpeas to the bowl with the veggies.

Make the dressing by mixing the yogurt, lemon juice, Sriracha and tahini. Add to the bowl of chickpeas and veggies, and fold gently. Serve with baby spinach/lettuce right away, or refrigerate and enjoy later as a salad, but in that case do not add the greens.