

# Chickpea Salsa

## INGREDIENTS

- 1 bag TOSTITOS® SCOOPS!®
- 2 1/2 cups canned chickpeas, rinsed and drained
- 1/2 tsp salt
- 1 1/2 tsp cumin
- 1 clove garlic, chopped
- 2 tbsp extra virgin olive oil
- 1 tsp red pepper flakes or 1/2 a fresh jalapeño, finely chopped
- 1/2 cup black olives, pitted and roughly chopped
- 2 tbsp freshly squeezed lemon juice
- 1/4 cup flat leaf parsley
- Freshly ground black pepper and salt to taste



PREP TIME

**10min**

## FEATURING



## HOW TO MAKE

### DIRECTIONS

- **Garlic paste:** Mix salt, garlic and 1/2 a teaspoon of the olive oil to form a paste. Add chilli pepper flakes or jalapeño and chop to combine. Transfer to a small bowl and add remaining olive oil. Set aside.
- In a medium bowl, combine chickpeas, olives, and parsley. Add the garlic paste and mix well. Add cumin and lemon juice, stir to combine, then taste for salt and pepper.