



# *Orange, Spinach, Fennel & Chickpea Salad*

**SERVES: 4 | TOTAL TIME: 30 MINUTES**

## **INGREDIENTS**

- 1 tbs extra virgin olive oil
- 400 g can chickpeas, drained and rinsed
- 2 garlic cloves, finely chopped
- ½ cup natural almonds, roughly chopped
- 1 tsp Moroccan spice mix
- 2 oranges, peeled, pith removed and cut into rounds
- 100g baby spinach leaves
- 1 bulb baby fennel, shaved
- 2 green onions (shallots), trimmed and thinly sliced
- ½ pomegranate, pulp removed
- Flatbread and lemon wedges, to serve

### **Tahini yoghurt:**

- ⅓ cup Greek-style natural yoghurt
- 1 tbs tahini
- 1 tsp pomegranate molasses (optional)

## **DIRECTIONS**

1. Heat oil in a medium frying pan over medium heat. Add chickpeas, garlic and almonds. Sprinkle with Moroccan spice mix and cook, tossing often, for 2 to 3 minutes until fragrant. Transfer to a plate and set aside to cool.
2. Combine oranges, spinach, fennel and green onions in a large bowl. Gently toss to combine. Set aside.
3. To make tahini yoghurt, combine all ingredients in a bowl. Season with salt and pepper. Mix until well combined. Set aside.
4. Spoon cooled chickpea mixture over orange mixture. Season with salt and pepper. Gently toss to combine. Spoon onto a serving platter and scatter over pomegranate seeds. Serve with tahini yoghurt, flatbread and lemon wedges.