

The BBQ Baker, Out of the Ord

Spiced chicken and chickpea salad

Ingredients:

- 2 carrots, sliced
- 1 tbsp. olive oil
- 2 tsp. smoked paprika
- 2 tsp. ground cumin
- ½ tsp. ground turmeric
- 2 chicken breast fillets
- 1 cup mint leaves
- ½ cup (80ml) Greek-style yogurt
- 2 tsp. tahini
- 1 tbsp. lemon juice
- 275g chickpeas (soaked overnight) *



Instructions:

The night before:

1. The night before, cover chickpeas in water (make the water sit at least 3cm over the top of the chickpeas) and place in the fridge.

On the day

1. Cook chickpeas per packet instructions.
2. Preheat oven to 200C.
3. Combine the full breasts of chicken with the oil, paprika, cumin and turmeric in a large bowl.
4. Line baking tray/s with baking paper. Place the carrots, chicken and chickpeas on the tray/s. Drizzle with remaining oil from the chicken seasoning. Roast for 25 mins or until cooked through and tender. Thinly slice the chicken breast.
5. Meanwhile, reserve half the mint. Finely chop the remaining mint. Place in a bowl with the yoghurt, tahini and lemon juice and stir to combine. Season with salt and pepper.
6. Combine the chicken, carrots, chickpeas, any other ingredients** and reserved mint in a large bowl. Divide among serving plates. Drizzle with the yoghurt mixture.

Notes:

* The weight of the chickpeas was measured after I had soaked them overnight. I soaked more than I needed as I also made falafels and hummus.

** I used extra ingredients I had in the fridge and encourage you to do the same (#nowaste) hence I added avocado and feta cheese.

Adapted from [Taste](#) and the Coles magazine.