Carrot Chickpea Salad

Serves 4

Ingredients:
2 cans chickpeas, drained and rinsed
2 cups grated carrots
2/3 c. chopped celery (about 2 long stalks)
1/2 c. thinly sliced green onions (about 4)
1/2 c. chopped fresh dill leaves
1/2 c. pumpkin seeds
1/3 c. extra-virgin olive oil
2-3 tbsp. sherry vinegar
1 medium-to-large garlic clove, pressed or minced
1/4 tsp. salt
Freshly ground black pepper

Directions:
In a medium bowl, combine the chickpeas, carrots, celery, green onions, and dill. Set aside.

Toast the pumpkin seeds in a small skillet over medium heat, stirring frequently, about 5 minutes. Set aside to cool.

To prepare the vinaigrette, in a small bowl combine olive oil, vinegar, garlic, salt, and pepper
Whisk until blended and pour all of the dressing over the chickpea mixture. Add the toasted pepitas.
Taste, and add additional vinegar and/or salt for more flavor.