



CURRIED CHICKPEA & VEGGIE “NOODLE” SALAD

This quick & easy curried chickpea & veggie “noodle” salad is ready in under 30 minutes. It’s vegan and naturally gluten-free!

- **Author:** Angela @ Vegangela.com
- **Prep Time:** 15 mins
- **Total Time:** 15 mins
- **Yield:** 2-3

INGREDIENTS

- 1 cup green cabbage, cut into thin strips
- 1 red bell pepper, cut into thin strips
- 2 carrots, spiralized or julienned
- 2 medium zucchinis, spiralized or julienned
- 1/4 cup green onions (or 1 clove garlic), chopped
- 1/4 cup cilantro (or mint), chopped
- 1 can chickpeas, drained and rinsed (optional)
- salt and pepper
- red chili flakes (optional)

Dressing

- 1/3 cup tahini (or other nut butter)
- 2 tbsp lime juice
- 3 tbsp maple syrup (or agave)
- 1 tbsp curry powder
- 1 tbsp fresh grated ginger (or 1 tsp dried ginger)
- 2–3 tbsp water (as needed)

INSTRUCTIONS

1. In a large bowl, mix all dressing ingredients, adding just enough water to thin it out to a thick dressing consistency.
2. Add veggies and chickpeas and mix until well-coated with the dressing. Season with salt and pepper, and red chili flakes (if using).