

Chickpea Salad with Broccoli and Goats Cheese

<p>Equipment:</p> <p>Small saucepan Small frypan Large bowl Lemon zester Lemon juicer Measuring cups and spoons Sharp knife Chopping board</p>	<p>Ingredients:</p> <p>3 cups cooked chickpeas or 660 g tin chickpeas rinsed and drained 3 tablespoons extra virgin olive oil 4 tablespoons pepitas 2 heads of broccoli, cut into tiny florets and stalk peeled and cut into small pieces. Finely grated zest and juice of 2 lemons 3 tablespoons torn mint 1/2 cup marinated goats cheese Salt and pepper</p>
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What to do:

1. Warm chickpeas gently in a saucepan, gently stir to ensure they don't burn. Place chickpeas in a serving bowl
2. Dry fry pepitas in a small frypan. Place pepitas aside.
3. Bring a large saucepan of lightly salted water to the boil, and then cook broccoli florets and stalks for 1 minute only. Quickly transfer to a colander with a brass skimmer or slotted spoon to drain, and then add to the chickpeas. Add lemon zest and juice, mint, goats cheese and olive oil to chick peas and season to taste with salt and pepper. Mix gently but well. Scatter with pepitas and serve.