

## **The Powerful Chickpea, by Abra Berens, Granor Farm, Three Oaks, MI**

### *Chickpea Mayo*

¼ cup aquafaba, chickpea cooking liquid  
1 tsp lemon juice  
½ tsp salt  
¾ cup oil, neutral or olive

In a food processor, blend the aquafaba, lemon, and salt  
Drizzle in the oil in a slow and steady stream to make the mayo

### Big Chickpea Pancakes

1 cup chickpea flour  
1 cups soda water  
¼ tsp salt  
½ cup olive

Heat a medium sized frying pan over medium heat  
Whisk together the chickpea flour, soda water, and salt  
Add the olive oil to the frying pan and allow the oil to heat until shimmers  
Pour the batter into the hot oil and turn the heat to low  
Allow the pancake to cook all the way through  
Loosen the pancake on all sides with a small spatula  
Flip the pancake onto a serving dish

### Spinach Salad with Crispy Chickpeas

1 cup cooked chickpeas  
¼ cup olive oil  
½ tsp chili flake  
1 lemon, sliced into thin half moons  
4 oz fresh spinach

Heat oven to 400F  
Toss the chickpeas with the olive oil, chili flake, lemon slices, and big pinch of salt  
Spread on a foil lined baking sheet and bake until the chickpeas are crispy and the lemons have started to brown, about 25 minutes  
Remove from the oven and let cool  
Toss the spinach with the chickpeas and lemons with a glug olive oil, hefty pinch of salt, and grind of black pepper  
Cut the chickpea pancake into large wedges  
Top with the spinach chickpea salad and drizzle all over with mayo and serve