

Cranberry Walnut Chickpea Salad

SERVING: 3/4 CUP YIELD: 4 PREP TIME: 15 MIN TOTAL TIME: 15 MIN

Ingredients

- 1 can Chickpeas, drained and rinsed (15 oz)
- 1/2 cup Celery, chopped
- 1 Green Apple, chopped
- 1/4 cup Green Onion, chopped
- 1/4 cup Walnuts, chopped
- 1/2 cup Dried Cranberries, reduced sugar
- 2 tbsp Mayo with Olive Oil, light
- 2 tsp Mustard
- 1/2 tsp Apple Cider Vinegar
- 1/4 tsp Dill Weed, seasoning
- 1/4 tsp Pepper

Directions

- 1. In a large bowl, MASH chickpeas with a potato masher or fork. You can use a food processor, if desired.
- 2. CHOP celery, apple, and green onions. ADD to large bowl.
- 3. In a small bowl, MIX mayo, mustard, apple cider vinegar, dill weed, and pepper.
- 4. ADD mayo mixture to large bowl and MIX well. Enjoy!

*Place on a bed of leafy greens and/or quinoa. Also great in a whole wheat tortilla wrap. Suggest pairing with feta cheese and/or chicken to add more protein.

Nutrition Facts

4 servings per container

Serving size 3/4 cup (0.0g)

Amount Per Serving

Calories

250

| | % Daily Value* |
|-------------------------------|----------------|
| Total Fat 9g | 12% |
| Saturated Fat 1g | 5% |
| Trans Fat 0g | |
| Cholesterol <5mg | 1% |
| Sodium 240mg | 10% |
| Total Carbohydrate 38g | 14% |
| Dietary Fiber 7g | 25% |
| Total Sugars 21g | |
| Includes 5g Added Sugar | s 10% |
| Protein 6g | |
| Vitamin D 0mcg | 0% |
| Calcium 50mg | 4% |
| Iron 1mg | 6% |
| Potassium 130mg | 2% |

^{*}The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

*Recipe adapted from getfreshcooking.com

*Cost information includes lower cost ingredients found at local grocery store 11/9/22.





| Cost Per Recipe | Cost Per Serving |
|-----------------|------------------|
| \$4 22 | \$1.06 |

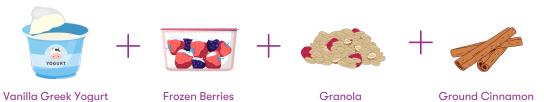
Infographic

Click on the infographic to download and share. Be sure to use #haveaplant and tag @fruitsandveggies in all your awesome posts!

Flavorful Fall Pairings

When you fuel & feed your body with plants, protein, and sweet treats you're better able to enjoy the people you're with and all the feel-good flavors!

Fabulous Fall Yogurt Bowl



Cozy Autumn Grain Bowl



Pear-fect Snack Plate



The Holiday Feast!





