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Dry Chana Salad

By Chef Sank of @EatKraveLove

Ingredients

- 2 Cans roasted chickpeas (see recipe for “Dry Masala Chana”)
- 1 English Cucumber diced, or Garden Cucumber (peeled) diced
- 2 Tomatoes diced
- 1 Small Onion diced
- 1 bunch Cilantro chopped
- 2 Thai chilies finely chopped
- 1 Lime
- Salt (as desired)

Optional

- Bell pepper (diced) Carrot (finely diced)
- Yogurt to top with Dried or Fresh Mint

Directions

1. Mix the onions, chilies, salt and lime
2. Add the tomatoes and cucumbers and mix (add bell pepper or other vegetables here)
3. Add the chickpeas and cilantro, do a final mix
4. Serve directly or with a drizzle of yogurt
Enjoy!



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