

# Chickpea Salsa

## Ingredients

- 1 bag TOSTITOS® SCOOPS!®
- 2 1/2 cups canned chickpeas, rinsed and drained
- 1/2 tsp salt
- 1 1/2 tsp cumin
- 1 clove garlic, chopped
- 2 tbsp extra virgin olive oil
- 1 tsp red pepper flakes or 1/2 a fresh jalapeño, finely chopped
- 1/2 cup black olives, pitted and roughly chopped
- 2 tbsp freshly squeezed lemon juice
- 1/4 cup flat leaf parsley
- Freshly ground black pepper and salt to taste

## How to make it

1. Garlic paste: Mix salt, garlic and 1/2 a teaspoon of the olive oil to form a paste. Add chilli pepper flakes or jalapeño and chop to combine. Transfer to a small bowl and add remaining olive oil. Set aside.
2. In a medium bowl, combine chickpeas, olives, and parsley. Add the garlic paste and mix well. Add cumin and lemon juice, stir to combine, then taste for salt and pepper.



PREP  
TIME  
10 min



COOK  
TIME  
-



TOTAL  
TIME  
-



SERVING  
-

## Made with