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**Salad: *Freekeh Salad***(6 to 8 servings)

Freekeh, tomatoes, cucumbers, spicy fried chickpeas tossed in a mint cilantro dressing topped with grilled halloumi

1 Cup uncooked Freekeh, cooked according to package and cooled

2 Roma tomatoes, diced small

6 oz. cucumber, diced small

 3 oz red onion, diced small

Fried Chickpeas

Halloumi cheese, grilled

**For the dressing**

            1 ½ T red wine vinegar

            Zest of half a lemon

            2 T lemon juice

            ¼ cup olive oil

            1 tsp sugar

            1 garlic clove, mashed

            Salt and pepper

            ¼ cup mint, chopped

            ¼ cup cilantro, chopped

Mix together in a jar with a lid allow to marinate for about 20 to 30 minutes. Add cilantro and mint.

**For the chickpeas**

            1 14oz can chickpeas, drained but still wet

            2T Ghee

            1tsp ground cumin

            1 ½ tsp ground All spice

            1 tsp ground cardamon

            ¼ tsp salt

In a bowl add chickpeas and spices, toss to coat.

Heat the olive oil in a large pan over high heat. Fry for a few minutes making sure to roll them around/stir.

Drain onto a paper towel. Set aside.

**For the Halloumi**

Slice into about ¼ inch slices. Heat a pan on medium to high heat and grill until crispy on all sides.

To serve: In a large bowl toss Freekeh, cucumbers, tomatoes, onions, ½ of the dressing.

One serving of Freekeh salad, top with chickpeas, and grilled Halloumi, and drizzle of dressing, a few chopped mint and cilantro leaves.