

No Egg (chickpea) Salad Sandwich

I like this better than egg salad for sandwiches. It uses vegan mayonnaise which is also good. I like this on Great Harvest white bread or Zingerman's Italian in Ann Arbor, or wheat bread from Kudzu bakery in Mt. Pleasant. Reserve the chickpea liquid (aquafaba) for other uses.



Ingredients:

- 2 (15oz.) cans chickpeas
- 1/2 cup vegan mayo
- 1/4 cup water
- 1 Tbsp. lemon juice
- 1/2 tsp. salt
- 2 celery ribs
- 1/3 cup dill pickles
- 2 scallions
- 2 Tbsp. parsley (1 tsp. dried)

Equipment:

- Food processor



No Egg Salad Sandwich:

| <input checked="" type="checkbox"/> | Directions | Time (min) |
|-------------------------------------|--|------------|
| | Drain two cans of chickpeas. Reserve liquid and freeze. | 2 |
| | Rinse and mince 2 celery ribs | 2 |
| | Finely chop 1/3 cup dill pickles | 2 |
| | Rinse and slice 2 scallions thinly | 2 |
| | Rinse and mince 2 Tbsp. parsley | 3 |
| | In a food processor, process 3/4 cup chickpeas 1/2 cup mayo, 1/4 cup water, 1 Tbsp. lemon juice, and 1/2 tsp. salt until smooth. Scrape sides of bowl as needed. | 2 |
| | Add remaining chickpeas. Coarsely chop, 4 pulses | 1 |
| | In a large bowl, mix peas with celery, pickles, scallions, and parsley. | 2 |
| | Total | 16 min |