**Cheater’s version of Café Luluc’s Chickpea Salad**

Café Luluc in Brooklyn has a salad that I have loved for over seventeen years. I have tried many times to match their cilantro dressing, and the closest I’ve ever come to duplicating it was by a happy accident. I didn’t have any dill to make the dressing for Tejal Rao’s Tomato Salad with Cumin-Spiced yogurt, so I substituted cilantro. The resulting dressing is quite delicious!

**Equipment**

You will need a blender or food processor to make the dressing. I use a cheap Magic Bullet for this.

**Ingredients – serves 2**

*For the dressing*

A large handful of cilantro

2 tablespoons plain Greek yogurt

3 scallions

¼ tsp ground cumin

¼ tsp turmeric

1 tsp salt

1 clove garlic

1/8 cup white wine vinegar

½ cup neutral oil – vegetable, canola, or grapeseed

*For the salad*

One can of chickpeas

Arugula

Good tomatoes – Campari if you can get them, or heirloom if they’re in season

Fresh corn on the cob – 2 ears

**Instructions**

1. Drain the chickpeas and rinse them under water. Put them in a bowl of cold water to soak.
2. Cut the scallions in half. The green parts will be used for the dressing. The white parts can be chopped into small slices and used as a garnish.
3. In a small bowl, mix together the yogurt, turmeric, and cumin.
4. Put the yogurt mixture in your blender or food processor. Add scallion greens, cilantro, garlic, salt, and vinegar. Blend until smooth.
5. Add the oil in a little bit at a time, blending the mixture after each addition.
6. Clean the corn and cut the corn off the cobs into a bowl.
7. Drain the chickpeas and pat dry with a towel.
8. Cut the tomatoes into wedges (or cut in half if using cherry tomatoes).
9. To assemble the salad, pile arugula on each plate. Top with chickpeas, tomatoes, and fresh corn. Drizzle (or more like pour – I like to use a lot of this dressing) on the dressing and top with the sliced scallion whites.