

Chickpea & Broccoli Slaw Salad with Creamy Peanut Sauce



25 minutes | 2 servings

Find cookware

[can opener](#)
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[measuring spoons](#)
[mixing bowls](#)
[vegetable peeler](#)
[whisk or fork](#)

Grab ingredients

| | |
|------------------|----------------------------|
| 1 (12 oz) pkg | broccoli slaw |
| 1 (15 oz) can | garbanzo beans (chickpeas) |
| 1 clove | garlic |
| 1 (1 inch) piece | ginger root |
| ½ small bunch | green onions (scallions) |
| 1 | red bell pepper |
| | crushed red pepper |
| | curry powder |
| | natural peanut butter |
| | rice vinegar |
| | soy sauce |

Cook & enjoy

- 1 Peel and mince the garlic and ginger. In a large bowl, prepare dressing by whisking together the minced garlic and ginger, peanut butter, soy sauce, water, vinegar, curry, and pepper.
1 clove garlic
1 (1 inch) piece ginger root
3 tbsp natural peanut butter
2 tbsp soy sauce
2 tbsp warm water
½ tbsp rice vinegar
½ tsp curry powder
¼ tsp crushed red pepper
- 2 Drain and rinse chickpeas. Place on paper towels and pat dry. Add to bowl with dressing.
1 (15 oz) can garbanzo beans (chickpeas)
- 3 Add broccoli slaw to bowl.
1 (12 oz) pkg broccoli slaw mix
- 4 Wash and dry bell pepper and green onions. Seed, julienne (cut into thin sticks), and add pepper to bowl. Trim and discard root ends, chop onions, and add to bowl.
1 red bell pepper
½ small bunch green onions
- 5 Toss salad until coated with dressing.
- 6 To serve, place salad in a bowl or on a plate. Enjoy!