

Chickpea & Broccoli Slaw Salad with Creamy Peanut Sauce



25 minutes | 2 servings

Find cookware

[can opener](#)
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[measuring spoons](#)
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[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
⅛ 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!