

Orange, spinach, fennel & chickpea salad

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Preparation 25 mins | Cooking 5 mins | Serves 4

- 1 tbs extra virgin olive oil
- 400g can chickpeas, drained and rinsed
- 2 garlic cloves, finely chopped
- ½ cup natural almonds, roughly chopped
- 1 tsp Ras al Hanout* or Moroccan spice mix
- 2 oranges, peeled, pith removed and cut into rounds
- 100g baby spinach leaves
- 1 bulb baby fennel, shaved
- 2 green onions (shallots), trimmed and thinly sliced
- ½ pomegranate, pulp removed
- Flatbread and lemon wedges, to serve

Tahini yoghurt:

- ½ cup Greek-style natural yoghurt
- 1 tbs tahini
- 1 tsp pomegranate molasses (optional)

STEP 1 Heat oil in a medium frying pan over medium heat. Add chickpeas, garlic and almonds. Sprinkle with Ras al Hanout or Moroccan spice mix and cook, tossing often, for 2-3 minutes until fragrant. Transfer to a plate and set aside to cool.

STEP 2 Combine oranges, spinach, fennel and green onions in a large bowl. Gently toss to combine. Set aside.

STEP 3 To make tahini yoghurt, combine all ingredients in a bowl. Season with salt and pepper. Mix until well combined. Set aside.

STEP 4 Spoon cooled chickpea mixture over orange mixture. Season with salt and pepper. Gently toss to combine. Spoon onto a serving platter and scatter over pomegranate seeds. Serve with tahini yoghurt, flatbread and lemon wedges.

**Ras al hanout is a ground Moroccan-style spice including cloves, cinnamon, peppercorns and ginger. It's available from some supermarkets and specialist delis. Moroccan spice mix is available in most supermarkets.*

