



Harissa Cabbage Salad

Sweet colorful cabbage, Harissa Infused Olive Oil and Champagne Vinegar, the perfect ingredients for a memorable recipe.

Ingredients

1 - 15 oz. can of chickpeas
4 Tbs. Harissa Infused Olive Oil, divided
1 small lemon, juiced
1/2 fennel bulb, thinly sliced
1 small carrot, thinly sliced
1/4 head of red cabbage, thinly sliced
1/4 cup mint, roughly chopped
2 Tbs. Champagne Vinegar
2 cloves garlic, minced
Cyprus Flake Salt, to taste
Pepe e Aglio, to taste
4 oz. Goat Cheese

Directions

Preheat the oven to 350° F.

In a bowl, mix chickpeas with 1 Tbs Harissa Infused Olive Oil, then add the Cyprus Flake Salt, Pepe Aglio, and lemon juice.

Bake for 10 minutes. Set aside.

Heat 3 Tbs. of Harissa Infused Olive Oil in a pan over high heat. Add garlic, carrot, fennel, Champagne vinegar, and red cabbage and sauté for five minutes.

Remove pan from the heat and add the roasted chickpeas, mint.

Mix well. If desired, top with goat cheese. Add additional vinegar or salt to taste.