

Sleepy Time Salad with Fetta Sauce

Enough for 2 main meals

I suggest making the chickpeas and sauce the day before to make this a less time consuming meal. These quantities for the chickpeas and sauce will last for 3 or 4 meals. Make enough sweet potato for 2 days.

Ingredients

6 cos lettuce leaves
and a few extra shredded
120 g cooked chickpeas (to make it more lush a ¼ portion
of these epic chickpeas <https://www.veets.com.au/blog/spiced-chickpeas-are-so-moreish>)
1 sweet potato cubed
Splash olive oil
¼ tsp turmeric
1 cob corn- kernels removed from cob. (Or other veg you
like)
4 kale leaves
3 Figs
8 cherry tomatoes chopped in half

For the Fetta

¾ cup soaked almonds over night
¼ cup Brazil nuts soaked over night
Juice of 1 lemon
2 cloves cooked garlic (I boil them for 10 minutes)
½ cup water
1 tsp salt
Smoked paprika as a garnish

Method

1. To make the fetta, peel the almonds and Brazil nuts by placing them in boiling water for 2 minutes then straining and putting them in cool water. The skin will come off easily.
2. Place the almonds, Brazil nuts, lemon juice, water and salt in a blender and blend until everything is relatively smooth. You won't get a completely smooth sauce.
3. Roast the sweet potato in the splash of olive oil and sprinkle on the turmeric. Steam the corn and kale. Slice the figs.
4. To assemble salad place 3 cos lettuce leaves on each plate and fill with the shredded lettuce. Then mix the chickpeas, sweet potato, corn and kale in a bowl and mix, then spoon into the lettuce cups. Garnish with the figs and tomatoes and serve with the fetta sauce.



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