



Vegan Curry Chickpea Salad Collard Wraps

Loaded with a rainbow of fresh veggies and protein-packed with chickpeas and cashews then topped with a flavorful tahini curry dressing all wrapped up in fresh collard greens, these make an awesome no meat lunch to go!

Ingredients

For the wraps:

- 1 can chickpeas, rinsed and drained
- 1 stalk celery, diced
- 1/2 cup shredded carrot (from 1 medium carrot)
- 1/3 cup Medjool dates
- 1/4 cup dried cranberries
- 1/4 cup cilantro

2 tablespoons finely diced red onion

For the tahini curry dressing:

- 3 tablespoons tahini
- 1/2 lemon, juiced
- 1 teaspoon pure maple syrup
- 3/4 teaspoon curry powder
- 1 teaspoon fresh grated ginger
- 1/4 teaspoon turmeric
- 1/4 teaspoon garlic powder
- optional: 1/4 teaspoon cayenne for spicy curry flavor!
- 1/2 teaspoon salt, plus more to taste
- Lots of freshly ground black pepper
- 1-3 tablespoons water to thin

For the wraps:

- 4 large collard greens (get as big as you can!)
- 1/2 cup shredded red cabbage
- 1/4 cup cilantro
- 1/4 cup roasted and salted cashews, roughly chopped

Instructions

Add rinsed and drained chickpeas to a large bowl and use a masher or fork to mash most of the chickpeas. Add in diced celery, shredded carrot, tart cherries, cilantro and diced red onion.

In a separate bowl, make the dressing: add tahini, lemon juice, pure maple syrup, curry powder, grated ginger, turmeric, garlic powder, cayenne pepper (if using), salt and pepper. Add 1-3

tablespoons of water to thin until a nice creamy consistency. Mix to combine until a creamy dressing forms. Add more water if necessary. I found that somewhere between 2-3 tablespoons is perfect.

Add dressing to the chickpea salad. Stir to combine and coat all the ingredients with dressing. Taste and adjust as necessary. You may want to add more salt and/or pepper. Place your collard green to a cutting board and cut off the large stems at the bottom. After that you'll use a knife to thinly shave the remaining stem down so it's thin and you can easily bend and roll the collard green.

Place a collard leaf on a plate and top with 1/4th of the chickpea salad. Top each with shredded red cabbage, 1 tablespoon of roasted cashews, and extra cilantro. Wrap up like a burrito, folding ends in as you go, then cut the wrap in half if desired and enjoy!