

*"Tastier with your touch  
from iftar to suhoor .."*



*Chickpeas with  
Chicken Liver*

#### INGREDIENTS:

- California Garden Chickpeas
- 2 ice cubes
- $\frac{3}{4}$  cup of flour
- 1 tablespoon salt
- $\frac{1}{2}$  teaspoon salt\*
- Garlic
- Sauce ingredients:
- Lemon
- Green spicy pepper
- Garlic
- Salt

#### PREPARATION:

- Use your food processor to ground the ice, chickpeas, then add flour, salt, lemon and garlic gradually and leave the mix in the fridge for 1 hour to rest
- Chicken liver with garlic and lemon:
- Fry chicken liver in a hot pan for 45 second with enough amount of oil and strain it
- Add to a frying pan 50 gm of butter, add the liver, salt cumin, black pepper, garlic, then remove the mix and add lemon and parsley,
- In the serving plate add the Hummus salad, and liver on top of it and spice it up with the green spicy pepper & garlic mix



Serving size  
2-4 across



Preparation Time  
15-20 Min

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