

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



*Fava bean Tajin*

#### INGREDIENTS:

- California Garden Peeled fava beans with the secret recipe
- Parsley
- Cilantro
- Dill
- Chopped up onion
- Chopped up tomatoes
- Chickpeas
- Minced garlic
- Chilli powder

#### PREPARATION:

- Add California Garden peeled fava beans with the secret recipe to a tajin, then add dill, cilantro, garlic, chopped up tomatoes, chickpeas, and chilli powder.
- Mix all the ingredients well together, and put the tajin in the oven for fifteen minutes. Take it out, garnish with some onions and it's ready to serve!



Serving size  
4-6 across



Preparation Time  
50 Min



Visit our Instagram page for the full video of recipe and other quick and tasty recipes