

**Miele**

# Zucchini, turmeric and chickpea salad

By Miele

**20 minutes**

Preparation time

**15 minutes**

Cooking time

**8**

Serves



## INGREDIENTS

5 medium zucchini (200 g each)  
cut in half lengthways  
50 ml olive oil  
10 g salt  
200 g hummus  
1 lemon, zest and juice  
1 tbsp extra virgin olive oil  
15 ripe cherry tomatoes, sliced  
2 cloves garlic, peeled, crushed  
30 g fresh turmeric, grated  
1 tbsp sherry vinegar, to taste  
½ red onion, finely diced  
200 g fried sourdough,  
torn into small chunks  
1 tin drained chickpeas  
1/3 cup pitted green olives,  
roughly chopped  
100 g almonds, roasted,  
roughly crushed  
½ cup mint leaves torn  
½ cup flat leaf parsley, chopped

## METHOD

1. Heat the griddle plate on medium-high heat, induction setting 7.
2. Coat the zucchini with olive oil and salt.
3. Once the plate is hot, place zucchini, flesh side down, for around 4 minutes. Rotate and cook until tender and charred.
4. Whilst the zucchini is grilling, combine hummus, turmeric, lemon juice, zest, red onion and whisk vigorously. Add the sherry vinegar to taste.
5. Once the zucchinis are cooked, place onto a chopping board and roughly chop into 3cm pieces.
6. In a mixing bowl, place the tomatoes, grilled zucchinis, half the chickpeas, fried sourdough, olives, almonds and herbs. Using your hands, toss together until evenly mixed.
7. On a large platter, spread out the hummus dressing, scatter over the other half of chickpeas before topping with the grilled zucchini mix.