

# chickpea, caramelised onion & preserved lemon salad

## **Equipment:**

measuring spoons, bowls, chopping board, knives, salad spinner, frying pan, saucepan, tongs, colander

## **Ingredients:**

2 cups cooked and drained chickpeas  
2 preserved lemon quarters  
2 TBLSPNS chopped flat-leaf parsley  
1/2 tspn harissa (chilli paste)

## **caramelised onion**

1/3 cup olive oil  
3 large onions, peeled, halved and thinly sliced

## **method:**

To make the caramelised onion, heat olive oil in a large non-stick frying pan over medium heat. Tip in onion and cook over medium heat, stirring every few minutes until it softens, becomes golden, starts to darken and eventually is a deep golden brown. This may take 20 or more minutes. Take out the preserved lemon with a very clean fork. Peel out the flesh and compost. Wash the rind then finely dice it. Put into a bowl with the chickpeas, parsley, harissa and caramelised onion. Mix well and taste for salt; you probably won't need to add any as the preserved lemon is salty. Serve warmish.

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