



CHICKPEAS TACOS



5 MINS



10 MINS



6 INGREDIENTS



MILD

INGREDIENTS:

FILLING:

400g boiled chickpeas

100gr almonds

1 onion

2 tsp oil

1 sachet Santa Maria Taco Mix Original

1 sachet of Santa Maria Taco Tubs

METHOD:

1. Mix the chickpeas coarsely in a food processor and chop the almonds.
2. Chop the onions and sauté in oil in a frying pan.
3. Add chickpeas and almonds. Reduce heat and continue frying, stirring occasionally.
4. Add the **Santa Maria Taco Mix Original** and let the mixture fry in the pan for about 4 minutes.
5. Fill the **Santa Maria Taco Tubs**.

