

## Chickpea salad

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1/2 yellow onion, diced  
2 tablespoons olive oil  
1/2 teaspoon ground turmeric  
1/2 teaspoon ground cumin  
1/2 teaspoon ground coriander  
1/4 teaspoon ground chipotle  
3 cups cooked chickpeas  
2 tablespoons chopped fresh cilantro  
Juice of 1/2 lemon, or to taste  
Salt

In a large pan over medium-high heat, sauté the onion in the olive oil until deep golden and crispy, about 6 to 8 minutes, stirring frequently. Add the turmeric, cumin, coriander, and chipotle and cook, stirring constantly, until aromatic and lightly toasted, about 3 minutes. Add the chickpeas, cilantro, and lemon juice and continue to stir to develop the flavors, about 5 minutes. Remove from heat and season with 1/4 teaspoon salt, or to taste.

Cool the salad to room temperature, then transfer to a container and refrigerate at least 30 minutes. Season to taste just before serving.