



Zucchini, tomato and chickpea salad with turmeric dressing

By Miele

20 minutes

Preparation time

15 minutes

Cooking time

8 servings

Serves

INGREDIENTS

Turmeric dressing

200 g homemade or store-bought hummus
30 g fresh turmeric, grated
2 garlic cloves, crushed
1 lemon, zested and juiced
½ red onion, finely chopped
1 tbsp sherry vinegar, or to taste
Salt flakes and pepper, to taste

Zucchini, tomato and chickpea salad

5 medium zucchini (200 g each), cut in half lengthwise
60 ml (¼ cup) olive oil, or more if needed
Salt flakes, to taste
200 g (1 ½ cups) stale sourdough bread
15 ripe cherry tomatoes, halved
2 cloves garlic, crushed
1 x 400 g tin drained chickpeas
50 g (1/3 cup) green olives, pitted and roughly chopped
80 g (½ cup) almonds, roasted, roughly chopped
½ cup mint leaves, torn
½ cup flat leaf parsley, chopped

Miele accessories

Gourmet griddle plate

METHOD

Turmeric dressing

1. Combine the hummus, turmeric, garlic, zest, juice, red onion and whisk vigorously. Season to taste with sherry vinegar, salt and pepper.

Zucchini, tomato and chickpea salad

1. Heat the griddle plate on medium-high heat, induction setting 7.
2. Coat the zucchini with a little 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. While the zucchini is cooking, add half of the remaining oil to a frying pan over medium-high heat, induction setting 7. Add the bread and cook until browned all over, adding more oil if needed. Tear the bread into smaller pieces once cooked and season well with salt.
5. Once the zucchini is cooked, place onto a chopping board and roughly chop into smaller pieces.
6. Place the tomatoes, garlic, grilled zucchini, chickpeas, fried sourdough, olives, almonds and herbs in a mixing bowl. Using your hands, toss together until evenly mixed.

To serve

1. On a large platter, spread out the turmeric dressing and top with the zucchini, tomato and chickpea salad.

Hints and tips

- Cook your own chickpeas using the Automatic Programme in our steam ovens. Soak dried chickpeas overnight and then follow the prompts on the Automatic Programme.