

You will need

For the buffalo chickpeas: 50 gr of cooked chickpeas 1 tbsp of oil Salt and black pepper to taste 1tsp of oregano 1 tsp of garlic powder 3 tbsp of Buffalo Sauce For the rest: Mixed leafs Cherry tomatoes Cucumbers Vegan ranch dressing GreenVie Blue Cheese Wedge, crumbled



Method

Toss the chickpeas with oil, salt, black pepper, oregano and garlic powder

Place in a baking tray, and cook for 20 minutes at 200C

When ready, toss with buffalo sauce

Serve over the green salad and top with Blue Cheese



Did you make this recipe?



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