

Fil-Fil Potatoes & Chick Pea/Garbanzo Bean Salad

Makes 4 servings

Ingredients:

3 large red potatoes

1 can whole chick peas/garbanzo beans

½ cup raisins

¼ cup Fil-Fil Herbal Lemon

2 Tbsp finely minced parsley

2 Tbsp extra virgin olive oil

¼ tsp sea salt

Wash and boil the red potatoes or any potato of your choice. Once hard boiled, remove potatoes from water and refrigerate for 2 hours or until cold. Peel cold Potatoes then cut into 1" cubes. Pour the garbanzo beans in a strainer and wash with cold water; drain well, then add to the cut potatoes. Add the raisins, Fil-Fil Herbal Lemon, olive oil and salt, then mix all ingredients.

When ready to serve, place mixture on platter or in a bowl and garnish with the finely minced parsley.



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