

SERVINGS: 2

PREP TIME: 10 MIN

Ingredients

- 1 can chickpeas (also known as garbanzo beans), drained and rinsed
- 1 ripe avocado, skin and pit removed
- 2 tablespoons lemon juice
- 1 teaspoon dried dill
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

Nutrition info per 3/4 cup serving: 345 calories 11 g protein 18 g total fat 2 g saturated fat 40 g carbohydrates 15 g fiber 300 mg sodium

Directions

- 1. In a medium bowl, mash chickpeas with a fork, potato masher, or hand mixer to desired texture. Add avocado and continue mashing and stirring together.
- 2. Add remaining ingredients and stir until evenly mixed.
- 3. Serve in a wrap or sandwich, over greens, or with crackers for an easy lunch, snack, or dinner!



