**New York Chopped Salad**

PREP TIME: 25 mins\\ TOTAL TIME: 25 mins

**Ingredients**

For the salad:

* Kosher salt
* Freshly ground black pepper
* 1 cup canned chickpeas drained and rinsed
* 8 cups shredded romaine lettuce hearts
* 1 cup diced Gruyère cheese
* 1 large carrot Blade D, noodles chopped
* ½ cup diced red radish
* ½ cup diced roasted red peppers

**For the dressing:**

* 2 tablespoons tahini
* 1 tablespoon water
* 1 small clove garlic minced
* 1 teaspoon freshly squeezed lemon juice
* Kosher salt
* Freshly ground black pepper

**Instructions**

1. In a small bowl, combine all the dressing ingredients, seasoning with salt and pepper. Transfer 1 tablespoon of the dressing to a small bowl, add the chickpeas, and stir. Spoon the remaining dressing into a bowl and refrigerate, along with the bowl of chickpeas, until ready to dress the salad.
2. In a large salad bowl, combine all the salad ingredients. Spoon the dressing on the salad, toss until well coated, and serve.