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# KITCHEN CONNAISSEUR

## *Fig and Olive Crisp With a Chickpea Spread*



*Recipe created by Cortney Zettler and Lindsay Skoropada of the Stratford Chefs School*

### *ingredients*

<b>2 500ml cans</b>	Chickpeas
<b>1</b>	Lemon (juice and zest the lemon)
<b>3 Tbsp</b>	Tahini
<b>3 cloves</b>	Garlic, chopped
<b>2 Tbsp</b>	<b>Sun Dried Tomato Sauce</b>
<b>1/4 cup</b>	<b>Roasted Garlic Olive Oil</b>
<b>1 tsp</b>	Salt
<b>1 tsp</b>	Pepper
<b>2 Tbsp</b>	Green olives, diced
<b>1/4 cup</b>	Arugula
<b>1 cup</b>	<b>Balsamic Vinegar</b>
<b>1 package</b>	Raincoast Fig and Olive Crisps

### *instructions*

1. Place the Balsamic Vinegar in a sauce pan over medium heat. Reduce until it is a syrupy consistency. Reserve the reduced Balsamic Vinegar.
2. Drain and rinse the chickpeas. Place the chickpeas, lemon juice and zest, tahini, garlic, Sun Dried Tomato Sauce, salt and pepper in a food processor. Puree the ingredients together.
3. Slowly add the Roasted Garlic Olive Oil, until it is a smooth consistency.
4. Add the olives. Pulse until they are equally dispersed.
5. Taste to season with salt and pepper.
6. Place the chickpea spread on top of a crisp. Place one or two pieces of arugula on top of the spread. Drizzle reduced balsamic vinegar on top.
7. Serve on a plate or platter.