

## **Grilled Bok Choy and Sriracha Chickpeas with Buttermilk Dressing by Rue Magazine**

Serves 4

### SALAD

- 1 (15-oz [420-g]) can chickpeas, drained, rinsed well and dried on a paper towel
- 3 tbsp (27 g) cornmeal, more if needed
- 2 tbsp (16 g) chickpea flour
- 3 tbsp (45 ml) Sriracha
- ½ tsp chaat masala
- 2 tbsp (30 ml) olive oil, plus more for drizzling
- 4 heads bok choy
- Salt and pepper to taste

### BUTTERMILK DRESSING

- ½ cup (120 ml) buttermilk
- 2 cloves garlic, grated
- 1 tbsp (11 g) home-style mustard
- 1 tbsp (20 g) honey
- Salt and pepper to taste

Preheat the oven to 425°F (220°C, or gas mark 7) for 15 minutes. Line a baking sheet with parchment paper.

### To make the salad:

1. in a large mixing bowl, combine the chickpeas, cornmeal, chickpea flour, Sriracha, chaat masala and oil and toss well to coat all the chickpeas.
2. Add more cornmeal if needed so the chickpeas are dry and well coated.
3. Spread the chickpeas in a single layer on the prepared baking sheet and bake for 20 to 30 minutes, or until lightly crispy.
4. Remove from the oven and let cool before using. Turn the oven down to 350°F (180°C, or gas mark 4).

Cut the bok choy heads in half and place on a separate baking sheet. Drizzle with some oil and sprinkle with salt and pepper. Bake or grill for 5 minutes. Alternatively, you can just wilt the bok choy in a nonstick pan or stove top griddle.

To make the dressing, mix all the ingredients in a small bowl and refrigerate until ready to use.

You can serve the bok choy in halves, arranging them on a platter, or dice them up and toss with the chickpeas. Either way, add the buttermilk dressing to the bowl with the chickpeas. Serve warm.