

No Egg (chickpea) Salad Sandwich

I like this better than egg salad for sandwiches. It uses the vegan mayonnaise which is also good. I like this on Great Harvest white bread or on Zingerman's Italian. Reserve the chickpea liquid (aquafaba) for other uses.



Ingredients:

- 2 (15oz.) cans chickpeas
- 1/2 cup vegan mayo ([see recipe](#))
- 1/4 cup water
- 1 Tbsp. lemon juice
- 1/2 tsp. salt
- 2 celery ribs
- 1/3 cup dill pickles
- 2 scallions
- 2 Tbsp. parsley (1 tsp. dried)

Equipment:

- Food processor

No Egg Salad Sandwich:

<input checked="" type="checkbox"/>	Directions	Time (min)
	Drain two cans of chickpeas. Reserve liquid and freeze.	2
	Rinse and mince 2 celery ribs	2
	Finely chop 1/3 cup dill pickles	2
	Rinse and slice 2 scallions thinly	2
	Rinse and mince 2 Tbsp. parsley	3
	In a food processor, process 3/4 cup chickpeas 1/2 cup mayo, 1/4 cup water, 1 Tbsp. lemon juice, and 1/2 tsp. salt until smooth. Scrape sides of bowl as needed.	2
	Add remaining chickpeas. Coarsely chop, 4 pulses	1
	In a large bowl, mix peas with celery, pickles, scallions, and parsley.	2
	Total	16 min