Mixed Greens with Moroccan Flavors

Serves 4

The Dressing

1/4 cup fresh lemon juice
1 tsp. fine sea salt
1 tsp. sugar
1/2 tsp. ground cinnamon
1/2 tsp. ground ginger
1/2 tsp. dark cocoa powder
1/2 tsp. smoked paprika (regular paprika will do)
1/2 tsp. black pepper
1/4 tsp. turmeric
1 clove fresh garlic, minced
3/4 cup vegetable oil

Whisk all together.

The Roasted Chickpeas

15 oz. can chickpeas, garbanzo beans, ceci beans, whatever you want to call them.
4 tsp. olive oil
1 tbsp. Kosher salt
1/4 tsp. dark cocoa powder
1/4 tsp. smoked paprika

Heat the oven to 400o Fahrenheit. Drain the chickpeas and dry them on a paper towel. Discard any stray skins. In a small mixing bowl, toss the chickpeas with the olive oil until evenly coated. Put them in a single layer on a foil-lined baking sheet. Put them in the oven and roast for about 30 minutes, or until a nice dark golden brown. While the chickpeas are roasting, combine the salt, cocoa powder and paprika. When the chickpeas are done, sprinkle 1 teaspoon of this mixture evenly over the chickpeas, moving them around to coat evenly. Save the rest of the salt for the next time you roast chickpeas.

The Salad

6 cups mixed baby greens
8 Medjool dates, each cut into 8 slivers
about 12 to 16 cherry tomatoes, quartered
thinly sliced red onion (about 1/4 of a small onion)

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1 roasted chicken
6 slices cooked bacon, cut into 6 smaller pieces each
about 16 sprigs of cilantro

Remove the meat from the chicken. Slice the breasts and shred the leg/thigh meat. In a large bowl, toss the greens with dressing. Use your judgement on how much dressing you want - this recipe makes more than enough. On 4 dinner plates, fan out the chicken breast slices. Drizzle a little extra dressing over the chicken. Divide the greens evenly on the plates. Artistically place the dates, bacon, tomatoes, and red onion over the salad. (Add some more of the shredded chicken if you like). Sprinkle some roasted chickpeas over and around the salad and top with a few leaves of cilantro. Stand back, appreciate your creative expression of salad, then enjoy the sensory application.

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