

SHOPPING LIST: SOCCA-STYLE PANCAKES WITH ZA'ATAR, KALE, CHICKPEAS, RADISHES AND TAHINI SAUCE

INGREDIENTS

- Chickpea flour
- Extra-virgin olive oil
- Salt
- Tahini psate
- 2 lemons
- Garlic head or minced garlic
- 1 can of chickpeas
- Za'atar spice
- Large bunch of Tuscan kale
- 8 radishes
- Green onions
- ½ cup toasted walnut pieces

DO-AHEAD PREP

1. Read the recipe in its entirety.
2. Make the socca batter.
3. Clean the kale.
4. Slice the radishes.
5. Slice the onions.
6. Juice the lemon(s).
7. Toast the walnut pieces.

