

Chickpea & Bacon Crackers

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CommunityTable.com - Relish Magazine

Yield: 24 crackers

1 can (16 ounce) chickpeas, drained and rinsed
4 slices cooked bacon, diced
3 tablespoons olive oil
2 green onions, chopped
1/4 cup fresh parsley, chopped
grated peel of one lemon
1 tablespoon lemon juice
1/4 teaspoon salt
pepper (to taste)
24 crackers
additional chopped parsley (for garnish)

In a large bowl, mash the chickpeas. Add the bacon, olive oil, green onions, parsley, lemon peel, lemon juice, salt and pepper.

Spread on crackers. Garnish with additional parsley.

Per Serving (excluding unknown items): 1563 Calories; 74g Fat (41.7% calories from fat); 54g Protein; 177g Carbohydrate; 38g Dietary Fiber; 22mg Cholesterol; 1936mg Sodium. Exchanges: 11 1/2 Grain(Starch); 3 Lean Meat; 1/2 Vegetable; 0 Fruit; 13 Fat.