



Vegan T'na Salad

Ingredients

- 1 can chickpeas drained and rinsed
- 1 cup canned hearts of palm, drained and rinsed and roughly chopped
- 1/2 cup vegan mayonnaise
- 1 tablespoon Dijon mustard (or spicy brown mustard)
- 2 celery stalks diced
- 2 teaspoons celery seeds
- 2 tablespoons dill pickle relish
- 2 tablespoons nutritional yeast
- 1/2 nori sheet, crumbled with your hands into small pieces
- 2 tablespoons freshly squeezed lemon juice
- 1/4 teaspoon kosher salt
- Freshly cracked black pepper

Add all ingredients to a food processor and pulse on chop mode. Do not blend smooth, leave slightly chunky.

Serve on your favorite toasted bread with lettuce and tomato or any toppings you'd like.