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Ali Slagle's

INGREDIENTS**FOREVER**

Close-Enough Broccoli-Chickpea Salad

Very adapted from Emily Nunn's [slightly adapted recipe](#) from *Ad Hoc at Home* by Thomas Keller

Serves 4 to 6

- 1 pound broccoli
- 2 shallots
- 6 tablespoons extra-virgin olive oil
- 1 1/2 teaspoon ground cumin
- Salt and pepper
- 1 (14-ounce) can chickpeas (or 1 ½ cups cooked homemade)
- 2 tablespoons Sherry vinegar, plus more as needed
- 2 teaspoons Dijon mustard
- 3/4 teaspoon red pepper flakes
- 1 inch fresh ginger
- 1 garlic clove
- 4 Medjool dates
- 1 fennel bulb
- 2 ounces feta
- ½ cup soft herb leaves, such as parsley, mint, basil, and/or dill
- 3 tablespoons toasted sesame seeds

1. Heat the oven to 425°F. Cut **1 pound broccoli** into florets and cut the stem into bite-size pieces. Thinly slice **2 shallots**. Transfer the broccoli and half—just half!—the shallots to a sheet pan and toss with **3 tablespoons olive oil, 1 1/2 teaspoons ground cumin, salt, and pepper**. Spread into an even layer and roast until golden-brown and tender, 15 to 20 minutes.

2. Meanwhile, transfer **1 (15-ounce) can chickpeas (or 1 ½ cups cooked homemade)** to a colander set in the sink. Add the remaining sliced shallots to the chickpeas and rinse under cold water. Leave in the sink to drain.



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3. In a large bowl, stir together **2 tablespoons Sherry vinegar**, **2 teaspoons Dijon mustard**, and **3/4 teaspoon red pepper flakes**. Coarsely chop **1 inch fresh ginger** (no need to peel) and **1 garlic clove**. Pit **4 Medjool dates** and quarter lengthwise. Transfer the ginger, garlic, dates, chickpeas, and shallots to the large bowl. Season with salt and stir to combine.
4. When the broccoli is done, trim the bottom of **1 fennel bulb** and discard, then separate the stalks and fronds—reserve these. Quarter the fennel and cut out the core from each. Thinly slice the quarters lengthwise, then thinly slice the stalks and fronds. Add the fennel, roasted broccoli and shallots, and **3 tablespoons olive oil** to the bowl and stir to combine. Crumble in **2 ounces feta** and add **½ cup soft herb leaves, such as parsley, mint, basil, and/or dill** and **3 tablespoons toasted sesame seeds**. Stir to combine. Season to taste with salt and vinegar (if bland) and black pepper and red pepper flakes (if sweet).

