

## *Save the Tuna Seaweed Salad*

Makes 4-6 servings

1 ½ cups cooked chick-peas  
¼ oz. kombu cut into small ½ inch pieces  
4 Tbsp. Vegenaïse  
½ cup dill pickle, minced  
½ cup celery, minced  
3 Tbsp. green onion, chopped  
1 tsp. tamari sauce  
1 Tbsp. bull kelp powder  
1 Tbsp. nutritional yeast

1. Add kombu to chick-peas and water and cook for 10 minutes. Drain and smash chick-peas.
2. In bowl, add vegenaïse, pickles, celery, green onion, tamari, bull kelp powder and nutritional yeast.
3. Add smashed chick-peas and kombu to dressing
4. Mix and let sit for at least ½ hour so the flavors can mingle.
5. Serve hot or cold. Great served on crackers or as a sandwich spread!