

Close to Wolf's Chickpea Salad

At How to Cook a Wolf, Ethan Stowell's restaurant on Queen Anne, his team makes my very favorite chickpea salad. It's simple: Just boiled chickpeas, blanched celery, wine-poached sultanas, and a touch of parsley, moistened with fresh lemon juice and a good, rich olive oil. Here's the variation I make at home. I use canned legumes, and skip the wine-poaching, which means my version isn't *quite* the same – but it takes ten minutes to make, start to finish, and always hits the spot.

TIME: 10 minutes

MAKES: 4 servings

1/4 cup golden raisins

2 thin stalks celery, thinly sliced on a diagonal

Juice of 1/2 large lemon

2 tablespoons high-quality extra virgin olive oil, such as Trappetti

1 (15-ounce) can chickpeas, rinsed and drained

2 tablespoons roughly chopped Italian parsley

Salt and freshly ground pepper

Place the raisins and celery in a small bowl. Add boiling water to cover, and set aside for a few minutes to let the raisins plump and the celery soften.

Stir the lemon juice, olive oil, chickpeas, and parsley together in a serving bowl. Drain the raisins and celery, add them to the salad, then season to taste with salt and pepper. Serve at room temperature.