



# VEGAN SPICY BUFFALO CHICKPEA SANDWICHES

with Blue Corn Tortilla Chips & Green Salad

## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Chickpeas



2 | 4  
Scallions



1 | 2  
Baby Lettuce



4 Slices | 8 Slices  
Sourdough Bread  
Contains: Soy, Wheat



6 TBSP | 12 TBSP  
Vegan Mayonnaise



¼ oz | ½ oz  
Frank's Seasoning Blend



1 | 2  
Frank's Hot Sauce



1½ oz | 3 oz  
Blue Corn Tortilla Chips  
Contains: Sesame



5 tsp | 5 tsp  
White Wine Vinegar



ANY ISSUES WITH YOUR ORDER?  
WE'D BE SIMMERING LIKE STEW OVER  
THERE TOO. SCAN HERE TO GET HELP!

HELLO

### FRANK'S SEASONING BLEND

A shakable blend of savory garlic and spicy cayenne pepper

PREP: 5 MIN | COOK: 10 MIN | CALORIES: 970



## SPICE IS NICE

Got some spice-sensitive folks at the table? Just go easier on the Frank's Seasoning Blend and let diners drizzle hot sauce to taste.

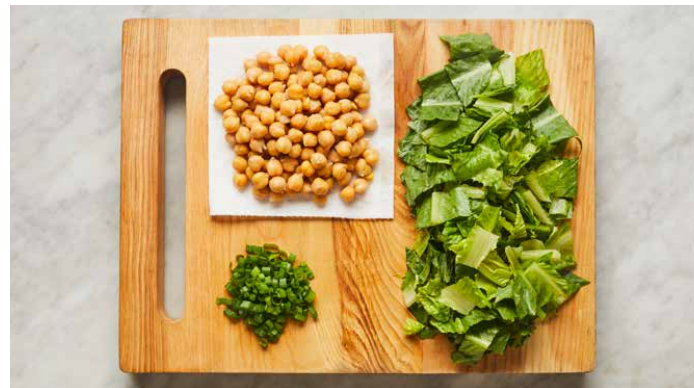
## BUST OUT

- Strainer
- Paper towels
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Medium bowl
- Large bowl

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### 1 PREP

- Wash and dry produce.
- Drain and rinse **chickpeas**; pat dry with paper towels. Trim and thinly slice **scallion greens** (save whites for another use). Trim root end from **lettuce**; roughly chop.
- Toast **bread** until golden.



### 3 MAKE GREEN SALAD

- In a large bowl, combine **half the vinegar** (all for 4 servings), a **large drizzle of olive oil**, and a **big pinch of sugar** (we used ½ tsp; 1 tsp for 4).
- Add **lettuce** and toss to coat; season with **salt** and **pepper**.



### 2 MAKE CHICKPEA FILLING

- Place **chickpeas** in a medium bowl; mash with the back of a fork until about half the chickpeas are smooth (leave some larger chickpea pieces for texture-packed bites!). Stir in **scallion greens**, **mayonnaise**, **Frank's Seasoning Blend**, and **Frank's hot sauce** until combined. (Use less Frank's Seasoning Blend and hot sauce if you prefer less heat!)



### 4 ASSEMBLE & SERVE

- Divide **chickpea filling** between **half the toasted bread slices**; top each with a **handful of green salad**. Close **sandwiches**; halve crosswise.
- Divide sandwiches between plates. Serve with **tortilla chips** and **remaining green salad** on the side.