

Corn & Chickpea Bowl with Miso-Jalapeño Tahini

August 20, 2020

Ingredients

4 SERVINGS

TAHINI

- 1 $\frac{3}{4}$ -inch piece ginger, peeled, finely grated
- 2 small jalapeños, seeded, chopped
- 2 small garlic cloves, finely grated
- 1 cup (packed) cilantro leaves with tender stems
- $\frac{1}{3}$ cup fresh lime juice
- $\frac{1}{3}$ cup tahini
- 1 $\frac{1}{2}$ tablespoons miso
- Kosher salt

BOWL ASSEMBLY

- 3 tablespoons olive oil, divided, plus more for drizzling
- 2 garlic cloves, lightly crushed
- 1 14-ounce can chickpeas rinsed, drained
- 3 ears of corn, shucked, kernels removed
- 1 tablespoon za'atar (another flavorful spice blend like curry powder is great here too)
- Kosher salt
- 4 cups Little Gem or other small lettuce leaves, torn if large
- Crumbled feta, lime wedges, and cilantro (for serving)

Preparation

TAHINI

Step 1

Purée ginger, jalapeños, garlic, cilantro, lime juice, tahini, miso, and 3 Tbsp. water in a blender until smooth. Season with salt.

Step 2

Do Ahead: Tahini can be made 1 day ahead. Transfer to an airtight container and chill.

BOWL ASSEMBLY

Step 3

Heat 2 Tbsp. oil in a large skillet over medium. Add garlic and cook, turning occasionally, until golden brown, about 4 minutes. Mash garlic with a spoon and stir into oil. Add chickpeas and increase heat to medium-high. Cook, undisturbed, until golden brown and beginning to crisp underneath, about 3 minutes. Toss and continue to cook, tossing occasionally, until golden brown all over, 2–3 minutes more. Add corn along with 1 Tbsp. oil and cook, tossing, until corn kernels are golden around the edges and tender, 5–7 minutes. Sprinkle za'atar over and toss to coat. Season with salt.

Step 4

Lightly drizzle lettuce with oil in a large bowl and toss to combine; season with salt.

Step 5

Divide tahini among bowls and top with lettuce and corn and chickpea mixture. Sprinkle with feta. Serve with lime wedges and cilantro alongside.