

Simply Ming: Better For You
Heirloom Tomato Carpaccio with Warm Chickpea Thai Basil Vinaigrette
By Ming Tsai 2023

Ingredient List

2 heirloom tomatoes, sliced thinly
1 can chickpeas, drained and dried
1/2 red onion, 1/2 inch dice
1 tt ground coriander
1 tt ground cumin
1 bu Thai basil
Juice and zest of 1 lemon
1/2 cup EVOO, divided
Kosher salt and fresh ground black pepper to taste

Instructions

In a sauté pan on high heat, coat the pan with 1/4 cup evoo and add the chickpeas, season. Stir until golden brown, about 3-4 minutes. Add the onions, season and sweat down, then add spices and cook for about 4 minutes. Add remaining evoo, lemon zest, heat through and add thai basil. Turn off heat and add juice.

Plating

Plate sliced tomatoes on large plates, season with salt and pepper. Liberally spoon on chickpea mixture on top of the tomatoes. Enjoy!