

## **Trixie's Chickpea Cabriolet**

1 400 g tin of chick peas drained

1 Cup Risoni

3 spring onions, sliced

250 g Haloumi cheese

2 tbs chopped cashews

2 tbs chopped fresh coriander

2tbs chopped parsley

150 g small mushrooms, chopped

Olive oil

1 tbs Kecup Manus (Indonesian Soy Sauce)

1 tbs Lime Juice

2 chillies

salt/pepper to taste

Cook risoni until soft (al dente) say about 6 mins

Cut haloumi into 1 cm cubes and sauté in olive oil until it is brown and remove from the pan.

Saute chillies, spring onions, mushrooms and cashews for 2-3 mins in olive oil/butter mix.

Add drained chickpeas to this mixture

Add coriander, parsley and salt and pepper to taste

Add cooked risoni and cooked haloumi

Season with Kecap Manus and lime juice to taste

NB Cooking time about 15 to 20 mins

Serve immediately