

Mock Tuna Sandwich

This recipe makes for a satisfying *tuna* sandwich. Want to cut the carbs? Wrap it in lettuce leaves, or simply serve it as a salad.

Serves 2 - 4

1 can of chickpeas, drained*	1 tablespoon sweet pickle relish
$\frac{1}{4}$ cup vegan mayonnaise, plus more for sandwiches	1 teaspoon soy sauce
$\frac{1}{4}$ cup celery, small dice	$\frac{1}{2}$ teaspoon kelp powder**
1 tablespoon sweet onion, minced	salt and pepper to taste
1 tablespoon dill pickle relish	4 -8 slices whole grain bread

Put the chickpeas into a food processor and pulse until chunky. Do not overdo it; the chunks should be fairly large. Add remaining ingredients, except salt and pepper, and pulse until just mixed. Taste, and add salt and pepper as needed.

Spread bread slices with the mayonnaise if desired, and top with chickpea mixture. Serve.

* Keep the juice (aquafaba); it can be substituted for oil in other recipes.

**Wakame seaweed put through a spice grinder works fine.