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# THE GREEN LINE

## SPICED LABNEH WITH CHICKPEAS AND NUTS, BY CHEF MEHYO EL JAWHARY

[You can watch chef Mehyo El Jawhary demonstrate the recipe on THEGREENLINE.TO.](https://thegreenline.to)

### INGREDIENTS:

To make your own labneh:

- ☐ 1 cup of whole Greek yogurt
- ☐ 1 tsp of salt

To make the spiced labneh recipe

- ☐ 2 cups of labneh
- ☐ 1 bunch of dill
- ☐ 2-3 stems of green onions
- ☐ 3-4 tbsp of pickle juice
- ☐ 1 tsp of lemon juice
- ☐ 2 tbsp of olive oil
- ☐ 1/2 cup of nuts of your choice (for example, sesame seeds and walnuts)
- ☐ 1/2 cup of chickpeas (boiled for half an hour, then rinsed)
- ☐ 1/2 tsp of chili flakes
- ☐ Salt and pepper to taste

### INSTRUCTIONS:

#### Step 0: Make your own labneh

In a small bowl, mix together the yogurt and salt.

Scoop the mix into a cheesecloth.

- You can tie the cheesecloth around a wooden spoon, and then place the spoon across the top of a medium bowl so that the labneh hangs in the centre but does not touch the bottom of the bowl.
- You can also tie it around your kitchen sink tap.

Alternatively, you can scoop the mix into a strainer and close it.

Leave it out overnight.

The next morning, your labneh is ready. You can store it in the fridge in an airtight container, with a drizzle of olive oil.

### **Step 1: Prepare your spiced labneh mix**

In a bowl, mix the labneh with salt, pepper, pickle juice and lemon juice.

- If the mixture is too thick you can add water or more pickle juice.

Finely chop the dill and the stems of the green onions. Add them to the labneh and mix well.

### **Step 2: Prepare your chickpeas**

Boil chickpeas for half an hour. Then rinse them in cold water and drain them.

In a pan, toast the chickpeas with some olive oil until they start to get a nice golden colour.

- Add the chili flakes — make sure not to burn them.
- Add the nuts of your choice. Toast them for a minute or two.

### **Step 3: Plate**

Plate the labneh in a dish and garnish it with the chili-toasted chickpeas and nuts.

Finish off with a generous drizzle of olive oil and enjoy with a side of pita bread.