Ingredients

* 6 cans chickpeas
* 4 celery stalks, finely diced
* 2 lbs carrots, finely diced
* 1 bunch scallions, diced
* 1.5 cups hummus
* 6 TBS Dijon mustard
* Salt and pepper to taste
* 1 TSP garlic powder
* 1 TSP smoked paprika
* zest and juice of 3 lemons

Procedure

1. Drain and rinse the chickpeas, place in medium size bowl and roughly mash with a fork or masher
2. Finely dice the carrots and celery, slice the scallions and mix in the chickpeas.
3. In a separate bowl, mix the hummus, mustard, garlic powder, paprika, lemon juice, lemon zest, and a few pinches of salt and pepper. Taste, and adjust seasoning.
4. Fold the chickpea/veggie mixture and dressing together. Taste and adjust seasoning.