Crispy Garbanzo Beans:
1 15-oz can garbanzo beans
1 1/2 teaspoons olive oil
Salt and pepper

Salad:
1 head lacinato kale
1/2 cup grated Parmesan cheese
Caesar dressing
Crispy garbanzo beans

Caesar Dressing:
1 garlic clove
1/2 cup mayonnaise or vegan mayonnaise
1 tsp. Dijon mustard
3 Tbsp. lemon juice
1 tsp. worcestershire sauce
1/4 cup freshly grated parmesan cheese
3 - 4 Tbsp. olive oil
1 - 2 teaspoons of water to thin if necessary
Salt and pepper to taste

Directions:
Crispy Garbanzo Beans: Preheat the oven to 375º F. Rinse and drain the garbanzo beans; lay them on a double layer of paper towels and dry them as much as possible. Slightly rub each garbanzo bean between your fingers to remove the thin layer. Line the dried garbanzo beans on a baking sheet and toss with olive oil, salt and pepper. Roast the garbanzo beans for 35 - 40 minutes until brown and crispy.

Caesar Dressing: Combine all ingredients except oil, salt and pepper in the base of a blender. With the motor running, slowly add the oil in a thin stream into the blender. When the dressing is thoroughly mixed, test for desired thickness. If you want it a little thinner, add the water a teaspoon at a time. Season to taste with salt and pepper.

Assembly of Salad: Clean the kale and remove the leaves from the thick inner stalk. Chop the kale and transfer to a large bowl. Dress with desired amount of Caesar dressing (approximately 1/2 - 2/3 of this recipe) and grated parmesan cheese. Top with crispy garbanzo beans.