

April 2025

This Month...

- **FREE** Craft Time with Railside **Thursday, April 3 at 10:30AM**
- Coffee With A Cop **Monday, April 7 at 10:30AM**
- Slimetopia Camp **Monday, April 7 at 1:30PM**
- Watercolor Workshop **Wednesday, April 9 at 6:00PM**
- Kids Paint Party **Thursday, April 10 at 1:00PM**
- April Luncheon **Monday, April 14 at 12:00PM**
- Versiti Blood Drive **Tuesday, April 22** *www.versiti.org
- Chair Massages **Friday, April 25 at 10:00AM**
- Women's Expo & Craft Show **Saturday, April 26**
- Lunch & Learn Advance Planning **Tuesday, April 29 at 12:00PM**
- April Pizza & Bingo **Wednesday, April 30 at 12:00PM**
- Build a Crazy Robot **Wednesday, April 30 at 6:30PM**

Please call or visit the front desk for preregistration & additional information.

www.byrontownshiprec.org
616.878.1998

Spicy Buffalo Chickpea Wraps

Dressing + Salad:

- 1/3 cup hummus
- 1 1/2 - 2 Tbsp maple syrup
- 1 small lemon, juiced
- 1-2 Tbsp hot water
- 1 head romaine lettuce

Buffalo Chickpeas:

- 1 15-ounce can chickpeas rinsed, drained and dried on a towel
- 1 Tbsp coconut oil or olive oil
- 4 Tbsp hot sauce
- 1/4 tsp garlic powder
- 1 pinch sea salt

For Serving:

- 3-4 flour tortillas, pita, or flatbread
- 1/4 cup red onion, diced (optional)
- 1/4 cup baby tomato, diced (optional)
- 1/4 ripe avocado, thinly sliced (optional)

Instructions:

1. Make dressing by adding hummus, maple syrup, and lemon juice to a mixing bowl and whisking to combine. Add hot water until thick but pourable. Taste and adjust flavor as needed, then add romaine lettuce and toss. Set aside.
2. To make chickpeas, add drained, towel-dried chickpeas to a separate mixing bowl. Add oil, 3 Tbsp hot sauce, garlic powder, and a pinch of salt - toss to combine/coat.
3. Heat cast-iron skillet over medium heat. Once hot, add chickpeas and sauté for 3-5 minutes, mashing a few chickpeas gently with a spoon to create texture.
4. Once chickpeas are hot and slightly dried out, remove from heat and add remaining 1 Tbsp hot sauce. Stir to combine. Set aside.
5. To assemble, top each wrap with a generous portion of the dressed romaine salad, and top with buffalo chickpeas and a sprinkle of diced tomatoes, avocado, and/or onion (optional).
6. Serve immediately. Store leftovers separately in the refrigerator up to 3 days, though best when fresh. You can enjoy the buffalo chickpeas cold, room temperature or heated up.

