Pickle-Brine Chickpea Boats

24 small celery boats with about 13 g chickpea-pickle filling each | Active 25 min | Cook 0 min | Total 55 min

Ingredients

• 6 broad celery ribs, trimmed to give 24 pieces about 5 cm/2 in long, 300 g/10 1/2 oz selected total; reserve excess separately

• 180 g/6 1/3 oz drained ready-to-eat canned chickpeas, rinsed

• 80 g/3 oz plain cream cheese

• 40 g/1 1/2 oz drained pickled cucumber, very finely chopped

• 15 ml pickle brine (1 tablespoon), from a sound commercially prepared jar

• 1 g smoked paprika (1/2 teaspoon)

• 4 g washed fresh parsley, finely chopped

Set out

Knife and board, Vegetable peeler, Colander, Bowl and fork, Scale, Small spoon, Rigid 24 piece tray and cover, Refrigerator and iced cooler, Small serving tongs

Allergens

Milk, Celery. Check labels and substitutions.

Make it

1. Wash celery, peel away tough outer strings and cut 24 equal pieces, about 5 cm long. Weigh 300 g selected pieces and reserve other celery separately. Blot the concave sides dry.

2. Mash chickpeas with the fork until mostly broken but not perfectly smooth. Mix in all the cream cheese, pickle, pickle brine, paprika and parsley. Do not add salt automatically; pickle and cheese labels vary.

3. Divide the entire filling among 24 celery pieces, about 13 g each. Set it as a modest rounded spoonful along the hollow rather than making a tall tower.

4. Place in a single layer, cover and chill at least 30 minutes. Keep cold until serving. Offer the 24 pieces as small two-bite snacks, not as a complete meal.

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Bring it

Use a rigid one-layer box in an iced cooler at 40°F/4°C or below. Total time without temperature control during preparation, travel and display must remain within 2 hours, or 1 hour above 90°F/32°C.

Finish at the gathering

No host equipment is needed beyond chilled serving space. Put 12 boats on a small tray and replenish from the cooler; bring small tongs so fingers do not disturb neighboring portions.

Make it yours

A row of 24 boats is easy to count for a winter work gathering. Label celery and milk clearly, and keep the paprika level moderate rather than adding an unmeasured chili garnish.

Ingredient labels

Cream cheese contains milk; celery is a major allergen in some jurisdictions. Pickles may contain mustard or other ingredients; read their actual label and the chickpea label.

A useful detail

The 55-minute total includes washing, trimming, mashing and filling plus 30 minutes chilling. The celery and chickpeas are ready-to-eat ingredients after proper handling; no hidden cooking stage is assumed.

Another way

Replace 40 g pickle with 40 g finely chopped drained pickled carrot for a different crunch; keep the measured brine.

Use 4 g washed fresh dill instead of parsley.

Keep it well

Keep at 40°F/4°C or below and use within 24 hours for texture, or an earlier chickpea/cream-cheese deadline. Follow the Bring it handling limits. Do not freeze assembled boats or pour extra brine over leftovers to extend their storage.