

# Chickpea And Flaxseed Homemade Pasta



PREP TIME: 30 min COOK TIME: 3 min YIELD: Serves 2

## DESCRIPTION

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This recipe is designed to serve two generously, but it can easily be doubled, tripled and so on. The dough will be strong and a little bit tough to work with, that's alright. You are not looking for a sticky dough.

## INGREDIENTS

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- 2 tablespoons ground flaxseed
- 6 tablespoons warm water
- 1 3/4 cup chickpea flour (plus more for rolling)

## INSTRUCTIONS

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- 1 In a small bowl, whisk together the flaxseed and warm water. Set aside for 5 minutes, or until thick and gelled.
- 2 On a large baking board, pile chickpea flour and make a well in the middle. Pour flaxseed mixture into the well.
- 3 Begin gently mixing the flour with the flaxseed mixture until well combined. Form dough into a disc, wrap in plastic wrap, and let rest at room temperature for 20-30 minutes.
- 4 After resting time is up, bring a pot of salted water to a boil.
- 5 Divide dough disc in halves or quarters (depending on how big your rolling surface is) and roll out to very, very thin on a floured surface.
- 6 Trim dough into desired pasta shapes.
- 7 To cook, drop pasta into rapidly boiling water. Cook for 2-3 minutes or until all pasta is cooked through. Keep a close eye on it, because it'll overcook quickly. It is still delicious when overcooked, just fragile. Drain and serve!

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