**Gluten-Free and Vegan Chickpea and Flaxseed Homemade Pasta**

Ingredients

* 2 tablespoons (15 grams) golden flaxseed meal
* 6 tablespoons (90 grams) warm water
* 1 1/2 cups (142 grams) chickpea flour
* 1/4 cup (32 grams) tapioca flour
* 1/2 teaspoon (3 grams) sea salt
* 2 teaspoons (9 grams) olive oil

Instructions

* Mix the flaxseed and warm water in a small bowl and set aside for about 10 minutes, or  
  until thickened. Meanwhile, whisk together the chickpea flour, tapioca flour, and  
  salt in a large bowl.
* Make a well in the middle of the dry ingredients and add the flaxseed and water  
  mixture. Stir until large crumbles form, and then add the oil and knead with your hands  
  until the dough comes together and can be formed into a ball.
* Wrap the dough in plastic wrap and set aside for 20-30 minutes.
* Bring a pot of salted water to a boil.
* Dust a large surface, your hands, and a rolling pin with chickpea flour, and roll the  
  dough out until very thin. The dough is tough, so this will be a bit of a workout. Slice  
  into long strips 1/2-inch wide to make fettucine (or cut and fold into your desired  
  shape).
* Once the water has come to a rolling boil, add the pasta and cook for 1-3 minutes,  
  or until al dente. If the pasta is cooked for too long, it will begin to break into  
  pieces. Drain and serve hot with your favorite sauce.