**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.