Chickpea Tuna Finger Sandwich

Ingredients
15 ounce can chickpeas drained, or 1 and 1/2 cups cooked chickpeas
1/4 cup avocado mayonnaise
2 tablespoons red onion, finely chopped
2 tablespoons celery, finely chopped
1 tablespoon lemon juice
1 tablespoon dill pickle, finely chopped
1/2 teaspoon garlic powder
1 tablespoon nutritional yeast
1 tablespoon tamari or soy sauce
1/2 tablespoon Dijon mustard
1 nori sheet, finely chopped
Salt and black pepper to taste
4 slices of bread or lettuce wraps

Instructions
To make the filling, combine all the ingredients in a food processor and “pulse” and mix until your desired consistency. You can also mash the chickpeas with a fork or potato masher to your desired consistency, stir in the remaining ingredients, taste and adjust to your liking. Serve on bread or lettuce wrap.

*Recipe serves 4. The filling can be refrigerated for 2-3 days.