

## Mediterranean Chickpea Salad

Ingredients:

### FOR THE SALAD

- 2 (15-oz.) can chickpeas, drained and rinsed
- 1 medium cucumber, chopped
- 1 bell pepper, chopped
- 1/2 red onion, thinly sliced
- 1/2 c. chopped kalamata olives
- 1/2 c. crumbled feta
- Kosher salt
- Freshly ground black pepper



### FOR THE LEMON-PARSLEY VINAIGRETTE

- 1/2 c. extra-virgin olive oil
- 1/4 c. white wine vinegar
- 1 tbsp. lemon juice
- 1 tbsp. freshly chopped parsley
- 1/4 tsp. red pepper flakes
- Kosher salt
- Freshly ground black pepper

Instructions:

1. Make salad: In a large bowl, toss together chickpeas, cucumber, bell pepper, red onion, olives, and feta. Season with salt and pepper.
2. Make vinaigrette: In a jar fitted with a lid, combine olive oil, vinegar, lemon juice, parsley, and red pepper flakes. Close the jar and shake until emulsified, then season with salt and pepper.
3. Dress salad with vinaigrette just before serving.