

Chickpea Salad

Oscar · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 15 mins

Description

This sunny chickpea salad with seasonal tomatoes basil and garlic is delicious inexpensive and a breeze to whip up An awesome takealong salad for work or summery side dish for grilling season

Ingredients

- - 2 (19 ounce) cans chickpeas (garbanzos)
- drained and rinsed - 1 pint small cherry tomatoes
- halved - ½ cup crumbled goat-milk feta cheese - 3 tablespoons finely shredded basil leaves - 2 tablespoons honey - 3 large cloves garlic
- minced - 3 tablespoons red wine vinegar - 3 tablespoons cider vinegar - 3 tablespoons olive oil - ½ teaspoon ground black pepper - ¼ teaspoon cayenne pepper - ¼ teaspoon salt

Instructions

1. Toss chickpeas
2. tomatoes
3. feta cheese
4. and basil together in a large mixing bowl. To make the dressing: Put honey in a small glass bowl; heat in microwave for 30 seconds to make it easier to blend. Stir in garlic
5. red wine vinegar
6. cider vinegar
7. olive oil
8. black pepper
9. cayenne pepper
10. and salt. Pour dressing over chickpea salad and toss to coat. Cover the mixing bowl with plastic wrap; refrigerate for 1 hour before serving.