

Mediterranean Zucchini and Chickpea Salad

Jacob · 30/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

Chopped zucchini chickpeas tomatoes and fresh basil in a light balsamic dressing Or you can use red wine vinegar Makes a great side dish or light lunch Not necessary but best if chilled at least a couple hours to let flavors blend

Ingredients

- - 2 cups diced zucchini - 1 (15 ounce) can chickpeas
- drained and rinsed - 1 cup halved grape tomatoes - $\frac{3}{4}$ cup chopped red bell pepper - $\frac{1}{2}$ cup chopped sweet onion (such as Vidalia®) - $\frac{1}{2}$ cup crumbled feta cheese - $\frac{1}{2}$ cup chopped Kalamata olives - ? cup olive oil - ? cup packed fresh basil leaves
- roughly chopped - $\frac{1}{4}$ cup white balsamic vinegar - 1 tablespoon chopped fresh rosemary - 1 tablespoon capers
- drained and chopped - 1 clove garlic
- minced - $\frac{1}{2}$ teaspoon dried Greek oregano - 1 pinch crushed red pepper flakes (Optional) - salt and ground black pepper to taste

Instructions

1. Mix zucchini
2. chickpeas
3. tomatoes
4. red bell pepper
5. onion
6. feta
7. Kalamata olives
8. olive oil
9. basil
10. vinegar
11. rosemary
12. capers
13. garlic
14. oregano
15. red pepper flakes
16. salt
17. and black pepper together in a large bowl.