



Pasta Chickpea Salad

Jacob · 28/09/2024



Prep Time

8 hrs 10 mins

Difficult

Medium

Servings

8 hrs 45 mins

Description

This pasta salad recipe with chickpeas was my grandmothers brought over from Italy many years ago It was always one of my favorites Thanks nonna

Ingredients

- - 1 (16 ounce) package rotelle pasta - 2 tablespoons extra virgin olive oil - ½ cup chopped oil-cured olives - 2 tablespoons minced fresh oregano - 2 tablespoons chopped fresh parsley - 1 bunch green onions
- chopped - 1 (15 ounce) can garbanzo beans (chickpeas)
- drained and rinsed - ¼ cup red wine vinegar - ½ cup grated Parmesan cheese - salt and pepper to taste

Instructions

1. Bring a large pot of salted water to a boil
2. add pasta and cook until al dente
3. 9 to 12 minutes. Drain and rinse under cold water. Set aside to cool. As the pasta is cooking
4. heat olive oil in a large skillet over medium-low heat. Add olives
5. oregano
6. parsley
7. green onions
8. and chickpeas. Reduce heat to low; cook for about 20 minutes. Set aside to cool
9. 10 to 15 minutes. Transfer chickpea mixture to a large bowl; add pasta and toss. Stir in vinegar
10. grated Parmesan cheese and season with salt and pepper. Cover and refrigerate
11. 8 hours to overnight. When ready to serve
12. taste for seasoning and add more vinegar
13. olive oil
14. salt
15. and pepper if desired.