

Yummy Chickpea Salad

Ingredients

- 115-ounce can chickpeas, drained and rinsed
- 6 oz. feta, cubed
- 1 English cucumber, cut into half moons
- 1 pt. cherry tomatoes, halved
- 1 orange bell pepper, diced
- 1/2 small red onion, thinly sliced
- 2 avocados, cubed
- 1 c. chopped Italian parsley
- 1/2 c. torn basil

FOR THE DRESSING:

- 1/3 c. olive oil
- 3 tbsp. red wine vinegar
- 2 tbsp. fresh lemon juice
- 1 grated garlic clove
- 1/2 tsp. kosher salt
- 1/4 tsp. ground black pepper
- 1/4 tsp. red pepper flakes, optional

Instructions

- 1. For the salad: In a large bowl, fold together the chickpeas, feta, cucumber, tomatoes, bell pepper, red onion, avocado, parsley, and basil.
- 2. For the dressing: In a medium bowl, whisk together the olive oil, vinegar, lemon juice, garlic, salt, black pepper, and pepper flakes until combined. Pour over the salad and gently fold to combine. Serve immediately.