

Mediterranean Chickpea Salad

INGREDIENTS

- 1 TBL lemon juice
- 2 TBL red wine vinegar
- 2 TBL olive oil
- 1/2 tsp. oregano
- 1/2 tsp. salt
- Black pepper, to taste
- 2 (15-ounce cans) chickpeas drained and rinsed (or use cannellini beans)
- 1 English cucumber, diced
- 1 red bell pepper, diced
- 1 cup cherry tomatoes halved
- 1/4 cup red onion diced
- 1/4 cup pitted kalamata olives, halved
- 4 ounces feta cheese crumbled
- 1/4 cup finely chopped parsley

DIRECTIONS

1. In a large bowl, whisk together the lemon juice, red wine vinegar, olive oil, oregano, salt, and pepper.
2. Add the chickpeas, cucumber, diced bell peppers, red onion, cherry tomatoes, and olives. Add the parsley and half of the feta cheese.
3. Stir well, taste and adjust seasoning. You might need more acid, more oil or more salt.
4. Serve topped with the remaining feta cheese.

