RECIPE | CUCUMBERS



EASY CHICKPEA SALAD





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1 lb Pure Flavor® Juno® Bites Red Grape Tomatoes

3 cups canned chickpeas

1/4 cup fresh dill, coarsely chopped

1/4 cup extra-virgin olive oil

1 lemon juice, juiced

1 1/2 oz feta cheese

1 teaspoon Dijon mustard

½ teaspoon honey

Salt and black pepper



TOTAL TIME

PREP TIME
15 minutes

COOK TIME N/A

SERVES 4

COOKING LEVEL
Easy

1. Open, drain and rinse the chickpeas, and then add to a large bowl.

- 2. Chop cucumbers into coins and tomatoes in half.
- 3. Add the cucumbers and tomatoes to the chickpeas, crumble the feta cheese on top.
- 4. To make the dressing, whisk lemon juice, olive oil, mustard, honey, and the fresh dill together in a medium bowl.
- 5. Pour the dressing over the salad and toss. Season with salt and pepper, to taste.

