

RECIPE | TOMATOES



# MEDITERRANEAN ROASTED CHICKPEA SALAD

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Recipe created by *Lincy Samuel*



## INGREDIENTS

### For the salad:

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved and whole
- 1 can** chickpeas, drained & rinsed
- 2 cups** baby spinach
- ½ cup** crumbled feta
- ½ cup** kalamata olives
- 1** red onion, sliced
- 2 tbsp** olive oil
- 1 tsp** smoked paprika

### 1 tsp

- cumin
- ¼ tsp** cayenne powder
- Salt & pepper, to taste
- Fresh dill for garnish, optional

### For the dressing:

- ¼ cup** olive oil
- 4** cloves garlic, chopped
- 2 tbsp** lemon juice
- Salt & pepper, to taste

## DIRECTIONS

- 1** Preheat the oven to 400° F. In a small bowl, combine chickpeas, olive oil, paprika, cumin, cayenne pepper, salt, and pepper. Prepare a baking sheet by spraying it with cooking spray and evenly spread out the seasoned chickpeas. Bake for 20 to 30 minutes, stirring every 10 minutes. The chickpeas should be browned and roasted. Set aside to cool.
- 2** In a small jar or bowl, combine the dressing ingredients. Either whisk or shake until emulsified.
- 3** In a medium bowl, combine tomatoes, spinach, feta, olives, and onion. Add the chickpeas. Drizzle with salad dressing and serve. Add dill for garnish, optional.



**35 min**

**15 min** | **20 min**  
PREP. | COOKING



**2**



**easy**