



RECIPE | TOMATOES

MEDITERRANEAN ROASTED CHICKPEA SALAD



35 min

15 min
PREP.

20 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Lincy Samuel*

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

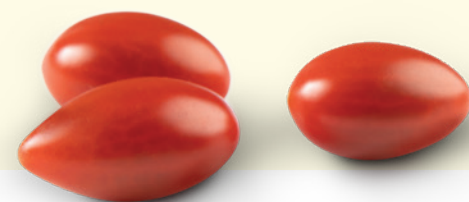
For the dressing:

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.