

INGREDIENTS

2 dry pints Pure Flavor® Tiki Tomatoes™, halved

2 limes, juiced

1 clove garlic, finely chopped

15 oz canned chickpeas, drained & rinsed

2 cups quinoa, cooked

1/4 cup green onion, finely chopped & divided

3 tbsp fresh parsley, finely chopped

2 tbsp avocado oil

1/2 tsp ground cumin

Salt and pepper, to taste





DIRECTIONS

- 1 In a large bowl, combine quinoa, tomatoes, parsley, chickpeas, and half the green onions.
- 2 To make the dressing, combine oil, lime juice, garlic, and cumin in a small bowl. Season with salt & pepper to taste.
- Toss salad with half of the dressing.
- 4 To serve, drizzle the remaining dressing on the salad and garnish with remaining green onions.











