

AVOCADO & CHICKPEA SALAD

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

For the Salad:

2 cups canned chickpeas, drained and rinsed
1 avocado, peeled, pitted, and diced
1 cup cherry tomatoes, halved
1 cup cucumbers, quartered and sliced
¼ cup onion, finely diced
½ cup crumbled feta cheese
¼ cup chives, thinly sliced
Additional chives and feta for garnish, optional

For the dressing:

¼ cup olive oil
1 teaspoon Dijon mustard
2 tablespoons red wine vinegar
1 tablespoon lemon juice
¼ teaspoon garlic powder
¼ teaspoon onion powder
½ teaspoon dried oregano
Salt and pepper to taste

Directions:

- Place the chickpeas, avocado, tomatoes, cucumber, red onion, feta cheese, and chives in a large bowl
- For the dressing: combine all of the ingredients in a jar and shake vigorously to combine – you can store this in the refrigerator for up to one week
- Pour the dressing over the vegetables and toss gently to coat
- Garnish with additional feta and chives, if desired and then serve