

Easy Chickpea Salad

★ 5.0 • Serves 6 • Vegetarian

INGREDIENTS

- 3 tablespoons lemon juice (from 1 lemon)
- 1 tablespoon white vinegar
- 1 teaspoon honey or maple syrup
- 1 garlic clove, grated
- Kosher salt and freshly ground black pepper
- Kosher salt and freshly ground black pepper
- 2 (15-ounce) cans chickpeas, drained and rinsed
- ½ English cucumber, diced (about 1 cup)
- ½ red onion, diced (about 1 cup)
- 1 medium tomato, diced (about 1 cup)
- ¼ cup chopped parsley
- ¼ cup chopped dill
- 3 tablespoons extra-virgin olive oil
- Za'atar to taste, plus warm pita or rice for serving (optional)

STEPS

1. In a large bowl, whisk together lemon juice, vinegar, honey, garlic, 1 teaspoon salt and ½ teaspoon pepper. Add the chickpeas, cucumber, onion, tomato, parsley and dill to the bowl; toss together until evenly coated, then drizzle the oil evenly over everything and toss again.
2. Taste and adjust salt and pepper to your liking. Serve immediately, sprinkled with za'atar to taste, alongside warm pita bread or over rice if desired. Leftovers will keep in the refrigerator, in an airtight container, for up to 5 days.

Source: <https://cooking.nytimes.com/recipes/1026898-easy-chickpea-salad>