Chickpea Salad with Lemon and Dill

Chickpeas are an excellent source of protein and fiber. Try them in this delicious salad!

Prep Time: 10 minutes Servings: 6

Ingredients:

- 1 1/2 cups (227 grams) diced cucumber
- 2 cups (170 grams) chopped small tomatoes
- Two 15-ounce (425 grams) cans chickpeas, drained and rinsed
- 1/4 cup (59 ml) lemon juice
- 1/4 cup (59 ml) olive oil
- 1/2 teaspoon honey
- 1 teaspoon Dijon mustard
- 3 tablespoons chopped fresh dill
- 1/3 cup (28 grams) crumbled feta cheese
- Salt and freshly ground black pepper



Directions

- 1. Combine cucumber, tomatoes, and the rinsed chickpeas in a large bowl.
- 2. In a small bowl, whisk together the lemon juice, olive oil, honey, and the mustard. Season with salt and pepper, then stir in the chopped dill.
- 3. Add the dressing and feta cheese to the salad and toss until well mixed. Cover and refrigerate for at least 15 minutes before serving to allow the flavors to meld.

Nutritional Information (per serving)

Calories: 242; Carbohydrates: 22g; Fiber: 6g; Sugar: 5g; Fat: 9g; Protein: 8g

Source: Fresh Chickpea Salad Recipe with Lemon and Dill





