

Chickpea Cucumber Salad



SERVINGS: 1

COOKING TIME: 4 MIN

YIELD: 4

PREPPING TIME: 8 MIN

Ingredients

- 1 (14.5 ounces) can chickpeas, drained and rinsed
- 5 small, cucumbers, sliced round
- 3 ounces of crumbled feta
- 1 shallot, thinly sliced
- 2 tablespoons olive oil
- 1 tablespoon freshly squeezed lemon juice
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper

Directions

- Combine the chickpeas, cucumbers, feta, and shallot in a large bowl. Stir to combine.
- Whisk together olive oil, lemon juice, salt, and pepper in a small bowl. Pour across the chickpea cucumber mixture. Toss to combine.
- Serve immediately or store in the refrigerator.