

# Mediterranean Chickpea Salad

**prep:** 20 mins | **total:** 20 mins

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**yield:** 8

## Ingredients

### For the dressing:

- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/3 cup chopped fresh parsley
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

### For the salad:

- 3 cups chickpeas, drained and rinsed
- 2 cups halved cherry tomatoes
- 1 English cucumber, seeded and chopped
- 1 red bell pepper, chopped
- 1 small red onion, finely chopped
- 1/2 cup sliced black olives
- 1 cup crumbled feta

## Instructions

1. In a medium bowl, whisk together dressing ingredients.
2. Combine all salad ingredients in a large bowl.
3. Add the dressing to the salad bowl, and stir to combine.
4. Allow salad to sit for at least 10 minutes in the refrigerator for the flavors to come together. Serve cold.

Recipe by Simply Whisked at <http://www.simplywhisked.com/mediterranean-chickpea-salad/>