

CHICKPEA PASTA SALAD



Total Time: 30 minutes



Servings: 6

Ingredients:

12 oz uncooked pasta of choice
1 15 oz can of chickpeas drained and rinsed
1 cup sliced pepperoncini
1 pint halved grape tomatoes
1 cup diced cucumber
¼ cup diced red onion
¼ cup fresh parsley
½ cup olive oil
3 tablespoons red wine vinegar
1 ½ teaspoons Dijon mustard
Juice from 1 lemon
2 teaspoons minced garlic
¾ teaspoon dried oregano
½ teaspoon salt (to taste)
½ teaspoon black pepper

Instructions:

1. Bring a large pot of salted water to a boil and cook pasta according to package instructions. Once done, drain and rinse under cold water.
2. Meanwhile, whisk together all ingredients for the dressing and set aside.
3. Prep all the veggies by dicing onion, halving tomatoes, and dicing cucumber, and then drain the chickpeas and add to a large bowl.
4. When the pasta is done, add to the bowl with the veggies and toss.
5. Toss in the dressing until everything is well coated.
6. Garnish with fresh herbs and red pepper flakes if desired.

Recipe source:

<https://eatwithclarity.com/chickpea-pasta-salad>