**Chickpea Salad**

Prep time: 20 min Cook time: 0 min

**Ingredients:**

* 2 cup cooked Chickpeas
* 1 cup cherry tomatoes cut in half
* 1 English cucumber diced into small pieces
* ½ cup lightly sautéed red & yellow bell peppers cubes
* 3-4 olives sliced into small pieces
* ½ cup sliced green onion
* A small bunch of coriander & mint leaves
* 2 tbsp Lemon juice
* 1 tbsp Virgin olive oil
* 2 cloves crushed garlic
* Low sodium salt & pepper to taste

**Instructions:**

**Prepare the Dressing:**

1. In a large bowl, whisk together olive oil, lemon juice, minced garlic, salt, and pepper until well combined.

**Combine the Ingredients:**

1. Add the chickpeas, chopped tomatoes, diced cucumber, diced bell peppers, sliced olives, and diced onions to the bowl.
2. Toss everything together to mix well.

**Add Fresh Herbs:**

1. Gently fold in the chopped coriander and mint leaves, tossing again to combine.
2. Adjust the seasoning as needed, adding more salt, pepper, or lemon juice to taste.

**Serve:**

1. Enjoy your chickpea salad fresh, or chill in the refrigerator for a while before serving.