

Salada de Grão

Ingredients

2 can chickpeas, drained, washed
1/2 red onion, sliced thin
2 boiled eggs
Handful of chopped parsley
1/3 olive oil
1/4 cup white wine vinegar
Salt & pepper

Method

1. Place chickpeas, sliced onion, olive oil, balsamic, salt, pepper and half the chopped parsley in a salad bowl and toss.
2. Slice hard-boiled egg into wheels, and place on top of the salad.
3. Finish with fresh chopped parsley
4. This salad is traditionally done with flakes of cooked bacalhau spread on top of the salad

THE
COOKERY

by The Secret Jozi Chef

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