

# Chickpea, Tomato & Feta Salad

1 15 ounce can of chickpeas (rinsed)

4 tomatoes (plum work best, sliced into half-moon shapes)

1/2 cup fresh cilantro or parsley, minced (we use parsley)

2 tablespoons fresh lemon juice

1 cup crumbled Feta (approx. 4 ounces)

Salt & Pepper

1 tablespoon of oil

Heat oil in skillet over medium-high heat. Pat dry the chickpeas and add to skillet. Cook them until slightly crispy, about 3-5 minutes. Stir in the tomatoes, parsley, lemon juice, 1/2 t salt and 1/4 t of pepper. Sprinkle with Feta and serve immediately.