

CHICKPEA SALAD WITH LEMON, PARMESAN, AND FRESH HERBS

PREP 10 minutes TOTAL 10 minutes

2 SERVINGS *The beauty of this basic recipe is that it can be tweaked in numerous ways. For a spicy version, add some sriracha sauce. Try swapping out the lemon juice for lime juice and use feta cheese instead of Parmesan and mix in some chopped fresh cilantro and chopped red onion or shallot. For a curried chickpea salad, leave out the Parmesan and add curry powder to taste, dried currants, sliced green onions, and shredded carrots.*

- 1 15- to 15½-ounce can chickpeas (garbanzo beans), rinsed, drained
- 2 tablespoons chopped fresh basil

- 2 tablespoons chopped fresh Italian parsley
- 2 tablespoons fresh lemon juice
- 4 teaspoons extra-virgin olive oil
- 1 small garlic clove, pressed
- ½ cup (packed) freshly grated Parmesan cheese
- Coarse kosher salt

Combine rinsed and drained chickpeas, chopped fresh basil, chopped Italian parsley, fresh lemon juice, extra-virgin olive oil, and pressed garlic clove in medium bowl. Add grated Parmesan cheese and toss gently to blend all ingredients thoroughly. Season chickpea salad to taste with coarse kosher salt and freshly ground black pepper. **DO AHEAD** Chickpea salad can be made 4 hours ahead. Cover and refrigerate. Serve salad chilled or at room temperature.