## **Chickpea Salad with Orange**

Printed from Chickpea Recipes at http://www.chickpearecipes.co.uk/

This fresh and surprising salad is a wonderful dish for any time of the year. It's simple to put together, but the flavours work exceptionally well together.

## Ingredients:

1 x 400g tin of chickpeas, drained and rinsed 200g feta cheese
1 orange
1 small bunch of fresh mint
1 small bunch of parsley
3 tbsp. extra-virgin olive oil
Juice of 1 orange
1 tbsp. cider vinegar
Salt and pepper

## **Directions:**

- 1. Cube the feta cheese. Peel the orange and remove the pith, then use your knife to segment the orange.
- 2. Remove the leaves from the mint and parsley and roughly chop. Combine the chickpeas, feta, orange, mint and parsley in a large bowl.
- 3. Whisk the olive oil, orange juice, vinegar, salt and pepper together. Pour over the other ingredients and toss to combine.

Author: Laura Young