

Mediterranean Chickpea Salad

Salad

1 seedless cucumber, chopped
1 yellow bell pepper, chopped
A handful of cherry tomatoes, chopped
¼ medium red onion, diced
1 (15 oz.) can chickpeas, drained and rinsed

Tzatziki Dressing

1/3 cup plain Greek yogurt
3 tbs. olive oil
Zest and juice of 1 large lemon
2–3 garlic cloves, minced or pressed
1/8 tsp. dried dill
¼ tsp. Kosher salt
¼ tsp. freshly ground black pepper

To Serve

Pitted kalamata olives, chopped
Feta cheese, crumbled

Place all salad ingredients (veggies and chickpeas) in a large bowl or Ziploc container. Whisk the dressing ingredients together in a separate bowl, then pour over the salad. Toss to combine. Let the flavors blend for at least an hour and up to 3 days before serving.

When you're ready to serve, add in the olives and Feta cheese (as much or as little as you'd like).



<https://pineapplehouserules.com/>